

*Seasoned
Stacks*

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 89

DECEMBER 2, 1933

Number 23

COSTS NOTHING TO USE

ABSORPTIVE

NUSOY BINDER

PERTINENT POINTS about NUSOY

1. Requires no radical change of plant procedure and no specialized skill to use.
2. NUSOY results amaze even severest critics.
3. NUSOY is odorless, tasteless and white in color, due to patented refining-extracting process.
4. NUSOY is entirely different. Regardless of what your experience has been—try NUSOY for RESULTS!

The small cost of NUSOY is returned many, many times due to remarkably increased meat loaf yields. This is possible because NUSOY possesses absorptive powers unequalled by any other production and previously considered impossible—plus many other important features. Superior binding qualities insure a firm, attractive product. Loaves are moister, more appetizing, and never slimy or greasy looking. Perfect results are guaranteed in every instance. Generous sample for test purposes gladly sent. Write today!

This is the modern \$500,000 plant where NUSOY is made primarily for human consumption by a patented process.

AMERICAN SOYA PRODUCTS CORP.

Evansville, Ind., U. S. A.



Copyright, 1933, American Soya Products Corp.

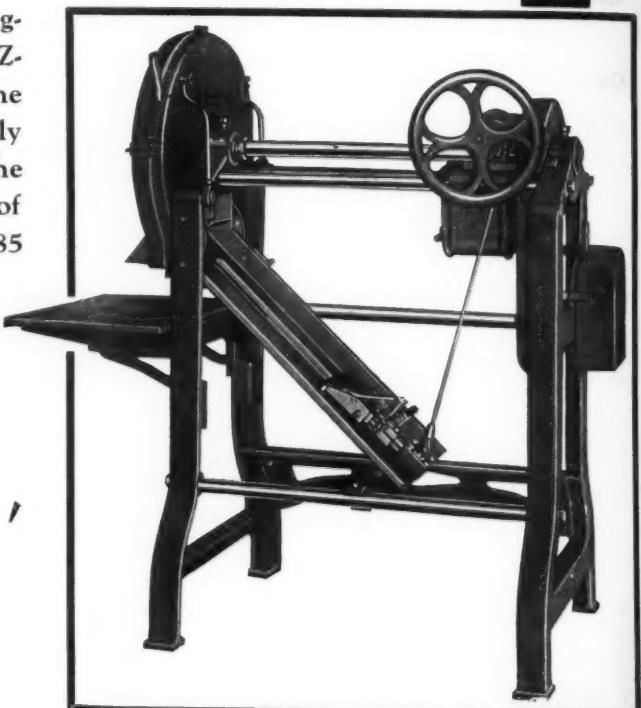
THIS BACON SLICER REDUCES WASTE AND BRINGS GREATER RETURNS

DON'T sacrifice thin bacon. This machine will slice it on the bias so that extra profit is assured from light bellies. Thin bellies when sliced on the bias will give a uniform width, show more lean and an appearance equal to regular slicing sizes.

*The only Bacon Slicer built that will
Slice Straight as well as on the Bias*

Many packers cure bacon in sizes ranging from 4 to 14 lbs. each. The TRUNZ-“BUFFALO” Bias Bacon Slicer is the ONLY machine that will satisfactorily slice all sizes either straight or on the bias. Slices down to within $\frac{1}{2}$ -inch of the end. Handles approximately 385 slices per minute.

THE IMPROVED
TRUNZ-
“BUFFALO”
BIAS
Bacon Slicer



WRITE US FOR COMPLETE DATA AND LIST OF USERS

JOHN E. SMITH'S SONS CO.

BUFFALO, N.Y., U.S.A.

Manufacturers of “BUFFALO” Sausage Machines and Packing House Equipment

Chicago Office: 4201 S. Halsted St., Phone Boulevard 9020

Western Office: 1316 E. Slauson Ave., Los Angeles, California

Canadian Office: 189 Church St., Toronto, Ontario



**MANUFACTURERS
• FIND • BETTER PACKAGING VALUES**



**LATEST
DEVELOPMENTS**

Helping manufacturers to keep up-to-date in packaging progress is the aim of Continental's Development Department. Often a suggested new type of can or a refinement on present containers will help put products ahead of competition.



Specialists in Color

Batteries of modern lithographic equipment, manned by craftsmen, assure the perfection of Continental's lithography and workmanship in the modern tin container.

(IN CIRCLE) RESEARCH, TOO

In Laboratories completely equipped, a large staff of highly trained Specialists have helped many manufacturers to solve specific problems requiring research technology.



SILENT SALESMAN. To the manufacturer anxious for more salable, attractive packages, adaptable to economical production, a consultation is suggested with a Continental Representative experienced in "packaging to sell." Call nearest sales office. See list in panel above.

**CONTAINERS BY
CONTINENTAL**



Produces Perfect Cuts!

The new, improved B & D HAM SAW is more than just another new model. Combining all the advantageous features that made the original B & D Ham Saw so universally popular, this improved saw was designed specifically for greater speed, greater efficiency and greater economy!

LIBERAL TRADE-IN

The liberal trade-in allowance being offered on the purchase of new B & D HAM SAWS makes this the ideal time to replace your worn, obsolete saws easily and economically. Write for complete details!

- 1 Gears totally enclosed. Bone dust or fat can't get in.
- 2 Gears revolve in grease which is applied with grease gun.
- 3 Longer wearing gears, and larger. Uses $\frac{1}{4}$ " instead of $\frac{1}{8}$ " balls.
- 4 Larger motor bearings bring longer wear to heads and bearings.
- 5 Larger motor shafts of highest grade nickel steel.
- 6 Stronger, huskier motor.
- 7 Head removable without dismantling.
- 8 Ball race protected by one-piece nut.
- 9 New longer wearing, positive trigger switch. Can't be accidentally turned on or off.
- 10 Switch block and handle can be demounted easily without cutting wires.

Sole Distributors

Best & Donovan
332 S. Michigan Ave., Chicago, Ill.



ADELmann Ham Boilers are made of Cast Aluminum, Tinned Steel, Monel Metal and Nirosta (Stainless) Steel. 10 styles, 77 sizes.

Ham Boiler Washer. Thorough — speedy — easy washing. Cleans any size or shape quickly and economically.



Luxury Loaf Containers, famous for fine meat loaves, used with Viskings to produce Blood and Tongue Sausage, Head Cheese, Pressed Corned Beef, etc. 5 sizes.

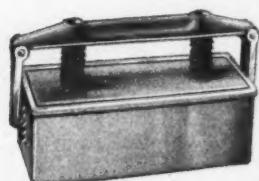


This Prest-Rite Mold permits use of a casing. Adaptable for Liver Cheese, Head Cheese, Tongue and Ham Bologna, etc. 2 sizes.

All "STAR" Performers for the
HAM BOILING
and **SAUSAGE**
Departments

ADELmann

"The Kind Your Ham Maker Prefers"



HAM BOILER CORPORATION Office and Factory, Port Chester, N. Y.

CHICAGO OFFICE: 332 S. MICHIGAN AVE.



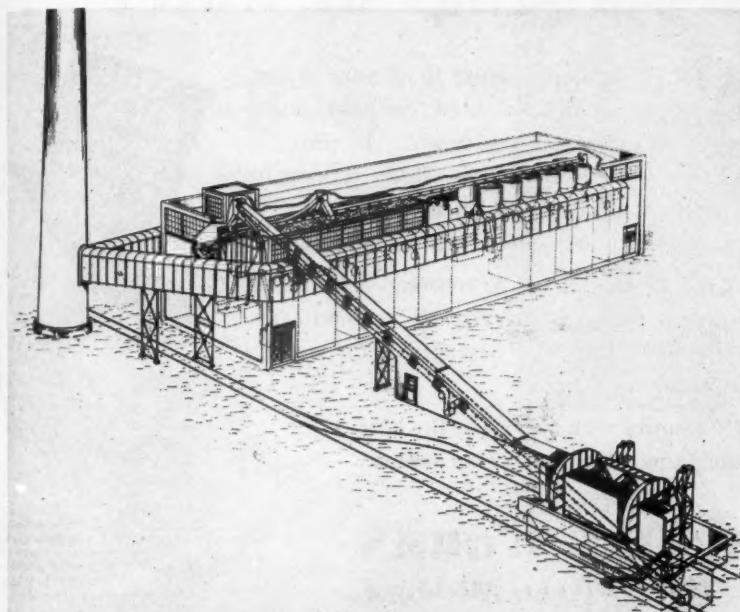
European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London
Australian and New Zealand Representatives: Collin & Co., Pty. Ltd., Offices in Principal Cities
Canadian Representative: Goold, Shapley & Muir Co., Ltd., Brantford, Ont.

CHIC
INDIAN
PHILAD
Offices

Skip
Belt
Wat

In Coal and Ashes Handling

---- The Dollar Saved is ALL PROFIT



Power plant of large packinghouse, showing arrangement of Link-Belt coal handling equipment. Coal is dumped from R.R. cars by means of a Link-Belt rotary car dumper, and carried by Link-Belt belt conveyor equipment to the overhead bunkers.

THREE are many opportunities for savings in the handling of coal and ashes, and in the screening of condenser water, in the power plant. Dollars saved in this way are dollars earned.

It isn't always necessary to install entirely new conveying or power transmitting systems to achieve this result. Frequently present equipment can be modernized with a comparatively small expenditure.

Link-Belt offers a comprehensive service in bettering present methods of handling, and supplies positive methods of transmitting power. Our advice and service based on long experience, are at your disposal for new installations or the revamping or repair of present-running equipment.



4840

LINK-BELT COMPANY
Leading Manufacturers of Equipment for Handling Materials Mechanically
and Transmitting Power Positively

CHICAGO Plant, 300 W. Pershing Rd. CHICAGO, Caldwell-Moore Plant, 2410 W. 18th St.
INDIANAPOLIS, Ewart Plant, 220 S. Belmont Ave. INDIANAPOLIS, Dodge Plant, 519 N. Holmes Ave.
PHILADELPHIA Plant, 2045 W. Hunting Park Ave. SAN FRANCISCO Plant, 400 Paul Ave.
Offices in All Principal Cities Link-Belt Limited—Toronto Works; Montreal; Vancouver



The Link-Belt Automatic Under-Feed Screw Type Stoker. A rugged, dependable unit, simply designed for efficient, fool-proof service.



The Peck Overlapping Pivotated Bucket Carrier. The one machine handles both coal and ashes.



For handling coal in the power plant the belt conveyor is a reliable, flexible unit of large capacity and economy.



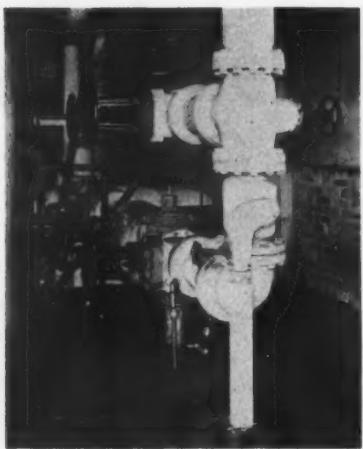
Weighing and recording coal delivered, is a check on plant efficiency—use Link-Belt Traveling Weigh Larry.



The skip hoist offers economy in installation and upkeep, for handling either coal or ashes, under conditions where it is best adapted.

LINK-BELT

Skip Hoists	-	Portable Conveyors	-	Weigh Larries
Belt Conveyors	-	Flight Conveyors	-	Car Dumpers
Water Intake Screens	-	Bucket Carriers	-	Crushers



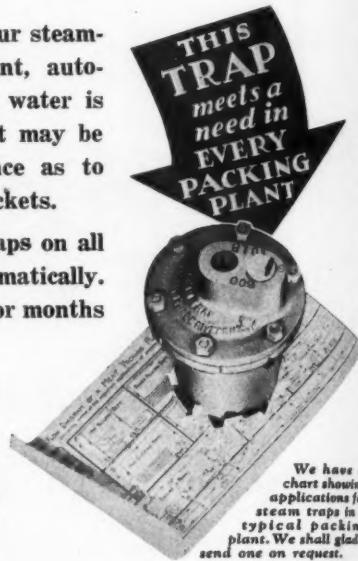
ARMSTRONG TRAPS protect your equipment from slugs of water . . .

STREAM headers leading to all your steam-using equipment need constant, automatic drainage of condensate. If water is allowed to remain in these lines, it may be carried through with such violence as to cause serious damage in coils or jackets.

It is easy to avoid such damage by the use of Armstrong traps on all headers. Condensate is removed as it forms, positively and automatically. You take no chances with these time-tested traps. They operate for months — and often years — with no attention or repairs.

Our representative will gladly counsel with you as to the best protection for headers or regarding any other steam trap application.

ARMSTRONG MACHINE WORKS
318 Maple Street **Three Rivers, Michigan**



We have a chart showing applications for steam traps in a typical packing plant. We shall gladly send one on request.
NP 12-2 Gray

*Meat always
tastes better
out of an
Iron Pot*

**PRODUCTS
COOKED IN THE
ORIGINAL PATENTED**

**ADVANCE
VERTICAL COOKER**
PAT. NO. 1875520

**ARE BETTER AT LESS COST...
Send for Details**

**THE ADVANCE FOUNDRY CO.
DAYTON, OHIO**

The Velvet Drive

AUTOMATIC Hydraulic Press

Automatic feed and discharge eliminate costly labor. No heavy repair bills — no electrical power consumption — no excessive foots or settling. More cracklings per hour — lower grease content. Write for complete descriptive bulletin.

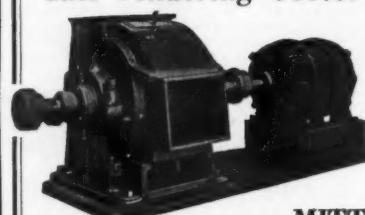
J. W. HUBBARD CO.

Manufacturers of a complete line of packing house machinery and equipment

718-732 West 50th St. Chicago
When You Think of Equipment, Think of Hubbard



**M & M HOG
GRINDS EVERYTHING
Cuts rendering costs!**



Builders of Machinery
Since 1854

Grinds fats, bones,
carcasses, viscera,
etc.—all with equal
facility.

Reduces everything
to uniform fineness.
Ground product gives
up fat and moisture
content readily.

Saves steam, power,
labor. Low operating
cost. Increases
melter capacity.

We will gladly
analyze your re-
quirements and
make specific recom-
mendations to fit
your needs. Write!

MITTS & MERRILL
1001-51 S. Water St., Saginaw, Mich.



Processed in
"Wear-Ever"
 Sheet Aluminum Kettles
*Meat Products don't darken
 . . . have no metallic flavor*

Full color for your meat products—and full flavor. No darkening, no metallic flavor! You can always be sure of meat products cooked in "Wear-Ever" Steam-Jacketed Kettles.

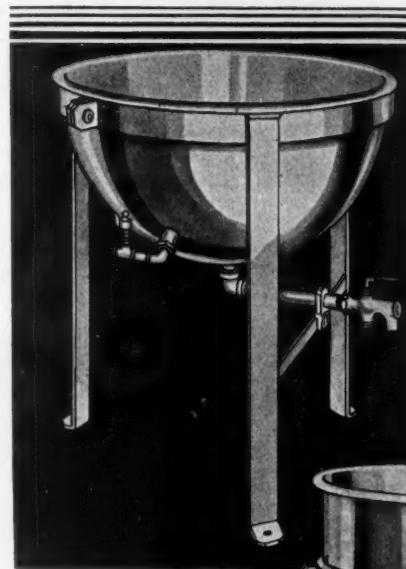
For these "Wear-Ever" Kettles resist corrosion. They are made of non-porous, hard, dense, wrought sheet aluminum. They defy both the biting action of meat acids and the damp air present in the packing house. They heat quickly . . . and, more important, retain that heat. You use less steam in cooking in them.



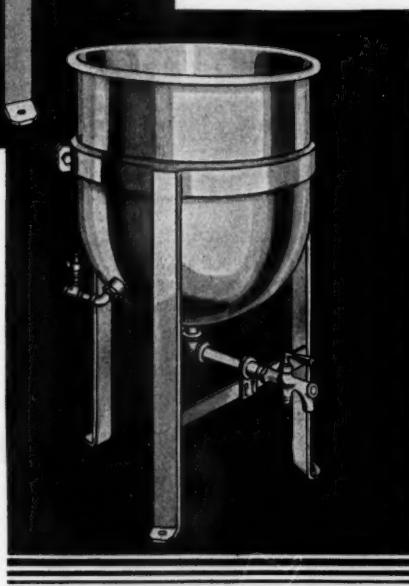
And with all these advantages, "Wear-Ever" Aluminum Kettles cost you less to buy—and nothing to maintain. Never tinned, they never need re-tinning. No "Wear-Ever" Kettle need ever be idle.

Seamless, as are all "Wear-Ever" Utensils, they can be kept clean with a minimum of effort. If you wish full information on "Wear-Ever" Utensils for use in all branches of the Packing Industry, write us. Address THE

ALUMINUM COOKING
 UTENSIL COMPANY,
 Desk E, 470 11th Street,
 NEW KENSINGTON, PENNA.



(At left) "Wear-Ever" Steam-Jacketed Kettle Type 1. It is jacketed to the top, thus insuring maximum cooking results. Sizes up to 150 gals.



(Below) "Wear-Ever" Steam-Jacketed Kettle Type 3. It is jacketed two-thirds of way up. It offers maximum cooking capacity for floor space occupied. Sizes 5 to 300 gallons.

Four "Wear-Ever" Utensils you should have in your Canning Department



Quick, even cooking—no scorching—are vital features of "Wear-Ever" Meat Loaf Pans.



Sorting Trays of light but strong "Wear-Ever" Aluminum are not affected by meat acids, give no metallic taste or color. Many sizes.

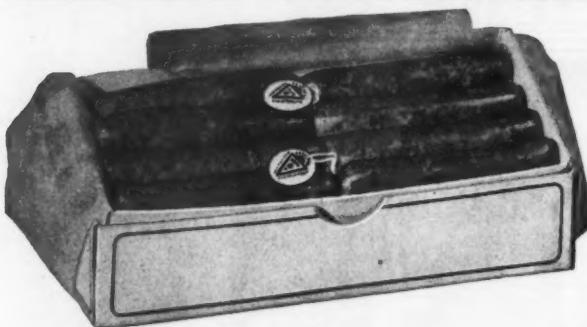


This light, yet sturdy "Wear-Ever" Aluminum Pitcher for use in preparation of pickled products. Sizes 1 to 5 quarts.



"Wear-Ever" Meat Spreading Pans, in many stock sizes, and special, (17" x 28" x 4 1/4" illustrated) are excellent for handling fancy meats, for refrigeration purposes and for cooling ingredients for tamales, etc.

"Wear-Ever"
 ALUMINUM COOKING UTENSILS
 THE STANDARD—MADE OF THICK, HARD SHEET ALUMINUM



Griffith's Liquid Sausage Seasonings

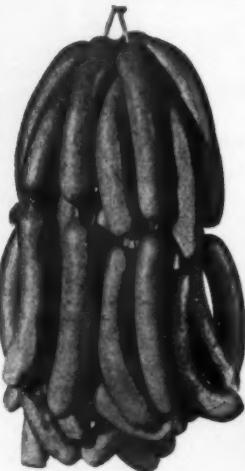
are made of Emulsified Essential Oils, Essences and Extracts.

Oils and Extracts are natural spice products. They are compounded by the best chemists in the latest known methods. You can use them safely. You can save half your cost of seasonings.

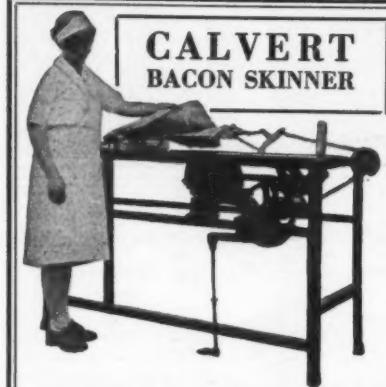
THE IDEAL FLAVORY SPICE
Add your *Liquid Spices* in the chopper or mixer.

THE GRIFFITH LABORATORIES

1415 W. 37TH ST. CHICAGO
Canadian Office: 532 Eastern Ave., Toronto, Ont.



You can get your share of this trade if you use GRIFFITH'S Pork "C" Seasoning.



CALVERT
BACON SKINNER

HERE'S PROOF OF SAVINGS MADE!

The figures at the right are the result of actual tests made in a representative small plant. One girl with a CALVERT Bacon Skinner worked in competition with five good butchers. In four days, she more than equalled the entire weekly production of the five men, besides producing a far superior product, with less waste fat. If you slice 500 lbs. of bacon per week you need this machine to cut costs. Write!

DATA	
Salaries of 5 butchers (\$30 each)	\$150.00
Salary of girl (Four days)	\$12.00
Interest and depreciation on machine50
	12.50

WEEKLY SAVING... \$137.50
Savings alone pay for machine in less than three weeks!

THE CALVERT MACHINE CO. 1606-08 Thames St.
Baltimore, Md.

Perfection Meat Cutter
Cuts Costs

Reduces power costs 50%, cuts labor 50%, depreciation 100%! Pays for itself by economies effected. Operates on entirely NEW principle that improves product, cuts costs. Write for complete description today!

Equipment for Sausage Makers

R. T. RANDALL & COMPANY
331 N. Second St.

WEPSCO
STEEL PRODUCTS CO.

Subsidiary of
WESTERN PIPE &
STEEL CO. OF
CALIFORNIA

2824-2900
VERMONT ST.
BLUE ISLAND, ILL.
PULMAN 2206

CURING TANKS, BELLY BOXES, AND ALL TYPES OF TRUCKS
AND STEEL EQUIPMENT FOR THE PACKING PLANT

Illustrations of various steel products and equipment.

December 2, 1933.

THE NATIONAL PROVISIONER

9

FOR THE BEST STOCKINETTES

To Meet Your Individual Needs

Consult

WYNANTS KILL

. . . And so that we may be able to keep you informed of latest developments in the meat bags you buy, will you check or select from the following chart the types of stockinette you will buy during the coming year?

Tear

BUTT BAGS 1 to 2 lb. average 2 to 3 lb. average**SHOULDER BAGS** 4 to 6 lb. average 6 to 8 lb. average 8 to 10 lb. average**HAM BAGS** 8 to 10 lb. average 10 to 12 lb. average 12 to 14 lb. average 14 to 16 lb. average 16 to 18 lb. average 18 to 20 lb. average 20 to 22 lb. average 22 to 25 lb. average 25 to 30 lb. average 30 to 35 lb. average**BACON BAGS** } list
 } averages**TUBINGS** Ham Tubing
 Butt Tubing**FRANK BAGS** 5 pounds
 10 pounds
 12 pounds
 15 pounds**BEEF FORES** Small
 Medium
 Large**BEEF HINDS** Small
 Medium
 Large**BEEF ROUNDS** Med. Small
 Med. Large**BEEF LOIN** Medium**BEEF CHUCK** Medium**BEEF RIB** Medium**CALF BAGS** Med. Small
 Med. Large**LAMB BAGS** Small
 Medium
 Large**SHEEP BAGS** Small
 Medium
 Large**PIG BAGS** Small
 Medium
 Large**VEAL QUARTERS** Med. Small
 Med. Large**TUBING FOR DRESSED MEAT** Beef
 Sheep**PREFERENCE IN WEIGHT** Heavy Rib Ham Bags
 Medium Rib Ham Bags
 Light Rib Ham Bags
 Heavy Flat Ham Bags
 Medium Flat Ham Bags
 Light Flat Ham Bags
 Heavy Dressed Meat Bags
 Med. Dressed Meat Bags
 Light Dressed Meat Bags

Firm Name.....

Buyer.....

Street.....

City and State.....

Tear

WYNANTS KILL MFG. CO.

MAKERS OF STOCKINETTE SINCE 1908

TROY, NEW YORK

Consult our sectional representatives about your
stockinette requirements

Fred K. Higbie
417 S. Dearborn St.
Chicago, Illinois

Jos. W. Gates
131 W. Oakdale Ave.
Glenridge, Pa.

C. M. Ardizzone
9942—1st Ave.
Corona, L. I., N. Y.

W. J. Newman
1005 Pearl St.
Alameda, Calif.

E. J. Donahue
47 Rossmore Road
Jamaica Plain, Mass.

E. V. Blackmun, Jr.
213 Rockefeller Bldg.
Cleveland, Ohio





Practice SOUND ECONOMY by using C. D. Angle-Hole Reversible Grinder Plates and O. K. Knives with Changeable Blades

Many have asked us how we have been able to constantly increase our sales, in spite of current business conditions. The answer is simple—SOUND ECONOMY is no longer something men talk about. It is something that all the large packers and thousands of sausage manufacturers have learned through PRACTICE; namely, that it is SOUND ECONOMY to use the C. D. Angle Hole Reversible Grinder Plates and O. K. Knives with Changeable Blades. Do not delay. Send today for price list information.

THE SPECIALTY MANUFACTURERS SALES CO.
2021 Grace Street Chas. W. Dieckmann, Phone: LAkeview 4325 Chicago, Illinois





Peacock BRAND
PACKINGHOUSE SPECIALTIES

Constant cooperation with the meat packers has enabled us to produce sausage colors which are not just ordinary food dyes. For uniformly attractive sausage, insist on

**PEACOCK BRAND
CERTIFIED
CASING COLORS**

Brilliant, Soluble, Appetizing. Our colors adhere to casings, but do not penetrate.

**Wm J. Stange Co.
CHICAGO**

Count on Bristol's for faithful service

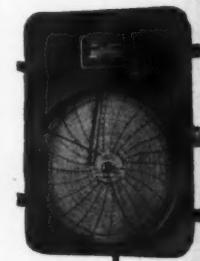
BRISTOL'S Recording Thermometers need no introduction. These instruments you know. They are old friends. They are the thermometers that again and again have won the enthusiastic endorsement of plant men.

Originally pioneered and developed over forty years ago by William H. Bristol, BRISTOL'S Thermometers initiated industry's first attempt to control quality and production. By providing a continuous chart record, they disclosed any and all variations of the temperature from the prescribed standards. They revealed these fluctuations in a form that could be analyzed, studied, filed and preserved for future reference and guidance.

BRISTOL'S today, as in the past, has a real message for you. Our engineers will welcome the opportunity to describe our latest designs and their applications to your needs.

THE BRISTOL COMPANY, WATERBURY, CONNECTICUT

BRISTOL'S
TRADE MARK
REG. U. S. PAT. OFF.



BRISTOL'S Improved Recording Thermometer, Rectangular Model 240M. Handsome new moisture-proof, fume-proof, dust-proof case; one or more pen arms, upright or inverted; 12-inch or 8-inch chart, obtainable for almost any range from -60° F. to 1000° F., and graduated for one revolution in 24 hours or 7 days; electric motor or spring wound clock; for wall or switchboard mounting, or portable.

BETTER FLOORS

EST. 1869

**DREHMANN
FLOOR BRICK**

DREHMANN PAVING AND CONSTRUCTION CO.
508 GLENWOOD AVE. PHILADELPHIA PA. 545-5th AVE. AT 45th ST. NEW YORK CITY



KALAMAZOO VEGETABLE PARCHMENT CO.
PARCHMENT (KALAMAZOO COUNTY) MICHIGAN



This good-looking 1½-ton International Model A-2 Truck with refrigerator body is one of three Internationals owned by The J. Fred Schmidt Packing Co., Columbus, Ohio. The other two include a Model A-2 with open body, and a 2-ton Model B-4.

Get the Benefits of International QUALITY AND SERVICE

UNTIL you have put International Trucks to work you cannot realize the savings they effect. They have an impressive record for economy of operation and maintenance that is of vital interest to every user of trucks.

International QUALITY and International SERVICE are responsible for this record.

QUALITY is the guiding factor in International Truck engineering—and International manufacturing policy carefully guards the high standards that have been set up. A distinct feature in International-built engines is *removable cylinders* which permit the replacement of cylinders without the expense of reborning or replacing the entire cylinder block. And of course *hardened exhaust*

valve seat inserts are an International engine feature. They retard valve seat burning, engine efficiency is retained, and the valves seldom need grinding.

International SERVICE faithfully protects International Trucks in their daily work. International Harvester maintains 186 branches in the United States and Canada—the largest Company-owned truck service organization in the world—to render factory-standard service any time, any place.

Before you make a decision on the purchase of trucks be sure to investigate Internationals and see them in action. The nearest Company-owned branch, or International Truck dealer, will give you complete information. Sizes range from ½-ton to 7½-ton.

INTERNATIONAL HARVESTER COMPANY
OF AMERICA
(Incorporated)

606 S. Michigan Ave.

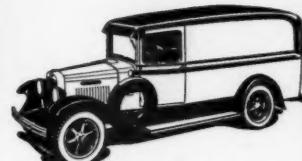
Chicago, Illinois

LOW-Priced International Trucks



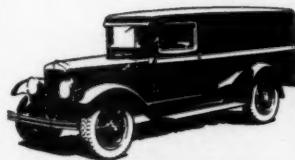
½-ton 6-cylinder Model D-1
(Pick-up and panel body available)

\$360 for the 113-inch wheelbase chassis.



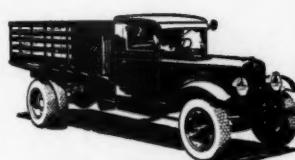
1½-ton Model A-2

\$615 for the 136-inch wheelbase chassis.



1½-ton 6-cylinder Model B-3

\$695 for the 136-inch wheelbase chassis.



2-ton 6-cylinder Model B-4

\$1045 for the 145-inch wheelbase chassis.

PRICES F. O. B. FACTORY

INTERNATIONAL TRUCKS

For Foods of a
Greasy Nature—
a New Package . . .



- Here is a new grease-resisting Kleen Kup for Lard, Butter, Peanut Butter, Shortenings, Meats and Meat Products of a greasy nature such as Scrapple, Chili, Sausage and other foods for which an ordinary paraffined package is not satisfactory.

- You are urged to send for samples of this new package. Test them. Notice their superior grease-repelling quality.

- This package may be had in sizes from one ounce to ten pounds.

- Tell us to send samples and suggestions by return mail

KLEEN KUP

The Package That
Sells Its Contents



Mono Service Co.
NEWARK, NEW JERSEY

Odorless Lard

The activated carbon which you have been hearing so much about for use in rendering and refining of pure lard is the super-activated carbon—NUCHAR—the only adsorptive refining medium which deodorizes while it decolorizes. Let us tell you how to make odorless lard.

INDUSTRIAL CHEMICAL SALES COMPANY, INC.

230 Park Ave.,
New York City

NUCHAR

205 W. Wacker Dr.,
Chicago, Ill.

Backus Baskets for Delivering Meats



Easily cleaned
Sanitary
Light enough
to reduce
deadweight
Strong enough
to stand
the knocks!

A. BACKUS, JR. & SONS

1522 W. Fort St., Detroit, Mich.

MEAT BAGS

BURLAP STOCKINETTE COTTON

E.S. HALSTED & CO., Inc.

64 PEARL ST. NEW YORK CITY

Joseph Wahlman. Dept. Mgr.
(Formerly with Armour & Company)

Makers of Quality Bags Since 1876

CURING CASKS

Tierces—Barrels—Kegs

Standard and Special Sizes

Manufactured by

American Cooperage Co.

MAURER, NEW JERSEY

Quality—Service—Price



Standard 1500-lb.
Ham Curing Casks

Manufactured by

Bott Bros. Mfg. Co.

Warsaw, Illinois

Write for Prices and Delivery

WEST CARROLLTON

GENUINE VEGETABLE PARCHMENT

THERE IS NO
SUBSTITUTE
FOR GENUINE
VEGETABLE
PARCHMENT

Because it has *all* the qualities vital to the ideal meat wrapper—odorless, tasteless, insoluble in water, grease, dirt and germ-proof—West Carrollton Genuine Vegetable Parchment offers your product important advantages impossible in any so called substitute.

**THE WEST CARROLLTON
PARCHMENT COMPANY
WEST CARROLLTON, OHIO**

OUR 37TH YEAR SERVING THE FOOD INDUSTRY



*For this
MARVELOUS SALT GOODNESS
you can thank
this PROCESS**

We do not believe there is any better salt than salt made by the Alberger Process—a process exclusive to Diamond Crystal Salt. Men who know salt agree with us, for to them the process has long been recognized as the standard of perfection in salt.

To them it is the guarantee of a uniform salt which will always assure them of dependable results.

**DIAMOND CRYSTAL SALT COMPANY, (INC.)
250 Park Avenue, New York, N. Y.**

* Made by the exclusive Alberger Process,
Diamond Crystal Salt is flaked, and—
UNIFORM IN COLOR
UNIFORM IN PURITY
UNIFORM IN DRYNESS
UNIFORM IN SOLUBILITY
UNIFORM IN SCREEN ANALYSIS
UNIFORM IN CHEMICAL ANALYSIS
UNIFORM IN CHARACTER OF FLAKE

DIAMOND CRYSTAL SALT



ATTRACTING ATTENTION EVERYWHERE

The new Armour Moulded Dried Beef Inside is a real improvement over all old products of its kind.

Uniform in shape and size it can be sliced down to the very butt end, making it truly economical.

And you'll marvel at its color, too. A new processing method gives to the Armour Moulded Dried Beef Insides a bright uniform color from top to bottom. No dark areas in this dried beef.

Write for further information and quotations today.

Armour's STAR
MOULDED DRIED BEEF

ARMOUR AND COMPANY - CHICAGO, ILL.

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Copyright, 1933, by The National Provisioner, Inc. Title Registered in U. S. Patent Office.

OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Vol. 89. No. 23

DECEMBER 2, 1933

Chicago and New York

Does Packer Know His Cost per Head Killed for Steam and Power?

This is the second of a series of reports by THE NATIONAL PROVISIONER STEAM AND POWER SAVING SERVICE, based on data submitted by cooperating packers.

THESE are days when *the meat packer must know his costs.*

He is expected to pay more for his raw material — livestock — in order to aid the farmer.

He must pay a processing tax on hogs of from \$1.00 per cwt. alive in December up to \$2.00 per cwt. in February and beyond.

But he must not charge the consumer too much for the product, or he will get a quick reaction in reduced consumer demand.

How CAN HE MEET THIS SITUATION?

He must know his costs — every one of his costs — and plan his daily operations accordingly.

Before spread between costs and selling prices can be determined, all factors influencing cost must be known accurately.

Should Know All Costs

One cost item neglected, forgotten or ignored makes cost calculations only a guess — and worthless for all purposes where exact data is required.

Packers know what they pay for livestock. Overhead — including taxes, depreciation, insurance, repairs, etc. — has been determined. Cost of labor, supplies, selling, distribution, etc., are figured closely.

Only the cost of steam and power is guessed at.

The result is faulty cost figures, the degree of error representing the nearness of the guess to the proper figure.

These Costs Seem High

In any safe-and-sane packers' cost accounting system steam and power must be included. These costs today are too often guessed at, and generally they are put too low — as surveys made by THE NATIONAL PROVISIONER now prove.

A cost of 30c to 50c per head is not unusual. Frequently cost runs from 70c to more than \$1.00.

Costs as high as these do not seem reasonable to the packer who has never studied his steam and power expense. But THE NATIONAL PROVISIONER surveys show that they occur with a regularity that leaves little doubt as to their accuracy.

Packers who are giving thought to costs these days — and that means every packer who hopes to stay in business — should be interested in *learning how to figure their steam and power costs per head of livestock killed.*

Figures presented here are the result of the first survey made by THE NATIONAL PROVISIONER STEAM AND POWER SAVING SERVICE. Other figures will be available as the surveys proceed — but these are enough to make the



ONE COST IS MISSING!

He knows his costs of livestock, labor, supplies, distribution and fixed charges.

Does he know one VERY IMPORTANT COST — steam and power?

Is he safe in guessing under present conditions?

December 2, 1933.

thoughtful meat packer "sit up and take notice."

They show what a vital influ-

ence steam and power costs have on the spread between livestock costs and meat prices.

Steam and Power Costs per Head Killed

How much does it cost the meat packer for steam and power per head of livestock killed?

It is obvious that before this question can be answered intelligently it is necessary to know what kind of livestock is referred to.

More steam and power are required to slaughter, dress and process a hog than a lamb, for example. Two packers might kill approximately the same number of head of livestock, but if one killed a large number of sheep and a small number of hogs his cost per head would naturally be much smaller than that of the packer who killed many hogs and only a few sheep.

To Get Cost Per Head.

To obtain his steam and power cost per head the packer whose kill runs fairly uniform from year to year, in respect to percentages of various classes of livestock killed, might safely divide the total number of livestock into his total cost for steam and power.

But this cost would be of little value for comparison with steam and power costs per head in other plants unless he knew the number and kinds of livestock killed, and was able to reduce the kill in all of the plants compared, including his own, to a common denominator.

There has been some question as to how this can be done most accurately, and so that a close comparison of cost per head may be obtained in various plants.

Engineers who have been making surveys in power departments of meat plants have assumed that one head of cattle, so far as consumption of steam and power is concerned, equals 2.14 hogs or 10 calves or 12 sheep.

Reducing Livestock to Comparable Basis

Some packers have questioned the accuracy of this ratio, particularly that between cattle and hogs. They point out that whereas most cattle are sold in carcass form, hogs are cut up and the meat processed and manufactured and the lard rendered.

They also point to the dehairing operation as a heat and power user not matched by any operation in the dressing or processing of beef. Processing of hog by-products also is pointed to as consuming steam and power, particularly where hair is prepared for market.

On the other hand, a steer weighs on

the average perhaps five times as much as a hog. The cost of handling him through the killing room is greater, as is also the cost of refrigeration.

Where considerable numbers of bulls, cappers and cutters are slaughtered, and corned beef, dried beef and sausage manufactured, the cost for steam and power to process and manufacture the meat from one steer may be 2.14 per cent more, as engineers estimate, than the steam and power required to slaughter and process one hog.

The unit of comparison used by engineers is known as "composite head." It is arrived at by dividing the number of hogs killed by 2.14, head of calves killed by 10, and head of sheep killed by 12. To the sum of these results is added the number of cattle slaughtered. The grand total is the number of composite head.

Packers Are Surprised at Costs.

Packers are often surprised when they learn what it is costing them for steam and power per composite head killed. When asked to estimate the cost they invariably place it at a few cents, rarely more than 20c.

As a matter of fact, a survey made

by THE NATIONAL PROVISIONER STEAM AND POWER SAVING SERVICE shows that 20c is an extremely low cost—bettered by only one packer, and he has a modern power plant in which steam is generated in high pressure boilers and where power manufactured as a by-product. (See September 9, 1933, issue of THE NATIONAL PROVISIONER.)

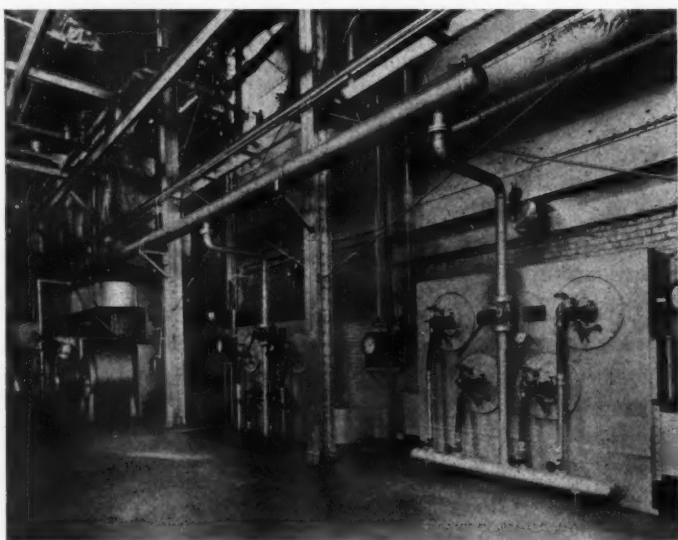
The next lowest cost shown by the survey was 31.8c; the highest \$1.41. In considerably more than half the plants investigated the cost per composite head was well over 50c. The average in sixteen plants was 66.9c.

No doubt many packers will want to compare their costs for steam and power per composite head of livestock killed with those given in Table 1. As mentioned, if the results are to be comparable it is necessary that costs be figured in the same manner as the steam and power cost shown in this article were arrived at.

Here Is an Example.

In order that this may be done, the method of figuring used by THE NATIONAL PROVISIONER STEAM AND POWER SAVING SERVICE is illustrated, using the data furnished by Plant No. 46 as an example:

Annual cost of steam and power, including overhead costs	\$419,327.10
Hogs killed	576,184
Cattle killed	61,132
Sheep killed	23,174
Calves killed	76,498



VISITORS MUST WIPE THEIR FEET BEFORE ENTERING HERE.

Gas is an ideal fuel in many respects for use under meat plant boilers. It is clean, as this view in the boiler room of the Sioux Falls, S. D., plant of John Morrell & Co. shows, and the labor of firing is reduced to a minimum. Nor is its delivery to the plant interfered with by snow and cold weather such as often tie up rail transportation.

Because of its cleanliness and ease of handling, as well as the absence of some of the expense incident to burning either coal or oil, including cost of delivery to the plant, and, when coal is burned, removal of ashes, the packer is justified in paying more for 1,000 B.t.u.'s in gas than in either of the other two fuels. Regulation of amount of fuel burned, either manually or by automatic means, is easily accomplished.

Four boilers equipped to burn gas are installed in this plant. Each of the two in the foreground, the smaller of the four, develops 1,200 h.p.

December 2, 1933.

THE NATIONAL PROVISIONER

19

STEAM
ws that
ettered
a mod-
is gen-
rs and
a by-

3, issue
by the
\$1.41.
half the
r com-
t. The
66.9c.

want to
d power
k killed
as men-
compar-
be fig-
the steam
article

one, the
HE NA-
POWER
using
. 46 as

27.10
6,184
1,132
3,174
6,498

Reduced to composite head, in the ratio of 2.14 hogs or 10 calves or 12 sheep per head of cattle, we have:

Hogs	269,244
Cattle	61,132
Sheep	1,931
Calves	7,649

The total of these, 339,956, is the composite head of livestock slaughtered.

Dividing the total cost of steam and power (\$419,327.10) by 339,956 composite head, gives a cost per composite head of \$1.23.

Source of the Figures.

It should be clearly understood that figures on total kill and total steam and power cost used in this example, and in the other calculations in this article, were furnished by the packer and were not calculated or estimated by THE NATIONAL PROVISIONER STEAM AND POWER SAVING SERVICE.

Figuring on a straight per head basis (not reducing to composite head) we find this packer killed 736,988 head. Dividing the total cost for steam and power by this figure gives a cost for steam and power per head killed of 56.9c.

Another packer (Plant No. 21) in 1932 spent \$89,633.00 for steam and power. This cost also included all fixed charges. He killed a total of 510,278 hogs, 11,931 cattle, 4,200 sheep and 40,511 calves, a total of 254,779 composite head.

Dividing total steam and power cost by number of composite head shows a cost of 35c, per composite head. On the basis of actual head slaughtered (566,920 head) the cost per head for steam and power works out at 15.8c. In this case also total cost and number of head slaughtered were furnished by the packer.

Shows Need of Accounting.

Between the high cost of \$1.23 per composite head (56c per actual head) and the low cost of 35c per composite head (15c per actual head) shown in the two examples, is a gap too wide to be explained by any variations in equipment and method of operation in the two plants. One appears to be too high and the other too low.

But if these extreme figures are of no value for comparative purposes, they are interesting as illustrating the need for complete and accurate data if trustworthy results are to be obtained from steam and power records and cost keeping.

In this connection it might be explained that in compiling data on meat plant steam and power costs to be passed on to the industry, THE NATIONAL PROVISIONER STEAM AND POWER

TABLE 1—STEAM AND POWER COST PER COMPOSITE HEAD.

Plant No.	Total Cost of Steam and Power.	No. Composite Head Killed.	Cost per Composite Head.
7	\$ 36,367.00	64,242	\$0.566
10	205,227.00	492,722	0.417
12	46,226.00	66,159	0.698
13	7,635.00	12,280	0.621
21	89,633.00	256,002	0.350
24	12,313.00	8,689	1.41
27	35,338.00	75,555	0.467
31	43,354.00	70,287	0.616
32	12,795.00	15,500	0.826
33	455,860.00	548,902	0.834
35	45,713.00	59,715	0.765
44	127,121.00	386,860	0.313
46	419,327.00	339,956	1.230
56	41,855.00	75,554	0.553
68	41,714.00	53,452	0.780
69	51,226.00	52,535	0.975

TABLE 2—STEAM AND POWER COST PER ACTUAL HEAD.

Plant No.	Total Steam and Power Cost.	No. of Actual Head Killed.	Cost per Actual Head.
7	\$ 36,367.00	125,065	\$0.29
10	205,227.00	988,906	0.207
12	46,226.00	138,009	0.334
13	7,635.00	21,116	0.361
21	89,633.00	566,920	0.154
24	12,313.00	17,502	0.703
27	35,338.00	170,985	0.206
31	43,354.00	158,562	0.273
32	12,795.00	30,350	0.421
33	455,860.00	1,088,961	0.418
35	45,713.00	109,941	0.413
44	127,121.00	768,683	0.165
46	419,327.00	736,988	0.568
56	41,855.00	176,508	0.237
68	41,714.00	113,825	0.367
69	51,226.00	128,439	0.398

SAVING SERVICE has been careful to reflect conditions as they were found. Obvious incorrect records of operation have been ignored or returned to packers for correction. If there is no proof of mistakes, figures submitted are included in the cost compilations and performance results.

Steam and Power Costs in 16 Plants.

Table 1 shows the total annual cost, including labor, fixed charges, etc., for steam and power in 16 meat plants, the number of composite head killed and the cost for steam and power per composite head. In these calculations, as mentioned previously, 2.14 hogs or 10 calves or 12 sheep are assumed to equal 1 steer.

In Table 2 are given the total steam and power cost, the actual head of livestock killed (not reduced to composite head) and the cost per actual head killed.

Costs in Modern Plant.

Knowing the cost for steam and power per composite head killed and per actual head killed in these 16 plants, packers should be interested to know cost per actual head killed in a plant where steam is generated with modern equipment and where power is made as a by-product.

Table 3 first appeared in the September 9, 1933, issue of THE NATIONAL

PROVISIONER. It shows the steam and power cost per head of hogs killed in the Jacob E. Decker and Sons plant, Mason City, Ia. The figures were compiled from the company's books and records and have been checked for accuracy by the company's executives. (During the period covered by these figures Decker killed only hogs. The company has since engaged in the slaughter of cattle, calves and sheep in addition to hogs.)

TABLE 3—STEAM AND POWER COST PER HOG KILLED.

No. of hogs killed.....	594,886
Cost of steam and power.....	\$69,559.27
Steam and Power Cost per head killed.....	\$0.115
Avg. hog weight.....	250 lbs.
Total weight of kill.....	149,300,000
Steam and power cost per cwt. of kill.....	\$0.037

Previous to placing the new modern power house in operation operating costs for a similar previous period were as shown in Table 4.

TABLE 4.—COST BEFORE PLANT IMPROVEMENTS.

No. of hogs killed.....	594,883
Cost of steam and power.....	\$117,612.54
Cost of steam and power per head killed.....	\$0.198
Avg. hog weight.....	238 lbs.
Total weight of kill.....	141,550,000
Cost of steam and power per cwt. of kill.....	\$0.083

This is the second of a series of articles on the packinghouse power department based on a nation-wide survey being made by THE NATIONAL PROVISIONER STEAM AND POWER SAVING SERVICE. The first, in the issue of October 21, 1933, dealt with costs to generate 1,000 lbs. of steam and the amounts of steam produced per pound of coal burned.

The third will appear in an early issue, and will show that the packer cannot know his product costs if he does not know his steam costs.

Open Packers' Bids on Canned Beef for Emergency Relief Use

Bids from 16 meat packing concerns, to furnish a total of approximately 25,000,000 lbs. of canned fresh-roast and corned beef, were opened on November 27 by the Federal Surplus Relief Corporation at its headquarters in Washington, D. C.

The bids ranged from 13.46 cents to 31.07 cents per pound. Awards will be made within a few days, according to Harry L. Hopkins, Federal Emergency Relief and Civil Works Administrator.

The canned products will be processed from a good grade of canner cattle, at least 60 per cent of which must be cows. The animals must be slaughtered after the date of the award. The meat to be canned under this schedule will include rounds and other expensive meats not usually canned.

It is contemplated that most of the bidders will be able to begin delivery about December 15 and will furnish the bulk of the product through January. All carcasses will be subject to the usual inspection by the Bureau of Animal Industry of the United States Department of Agriculture.

The purpose of the purchase of the canned beef is to provide additional wholesome food for distribution to the needy on relief rolls and to assist in stabilizing the beef-cattle market through the purchase and utilization of beef in excess of the normal requirements of the customary trade channels.

Bids from Packers.

Of the packers bidding, 11 bid on the 24-oz. round cans of roast beef, while only two bid on the 12-oz. cans of roast beef, and 5 on the 24-oz. square cans. Four bids were made on the 24-oz. round cans of corned beef, 3 on the 12-oz. square cans and only one on the 12-oz. round cans. Libby, McNeill & Libby entered the largest bid, totaling 11,433,600 lbs., and was the only canner bidding on all lots. Armour and Company made the second highest bid amounting to 8,730,000 lbs., bidding on only the 24-oz. square cans of roast beef and two lots of the corned beef. Jacob Dold Packing Co., Buffalo, N. Y., bid on 576,000 lbs. in four lots only, Wilson & Co., Chicago, bid on 1,080,000 lbs. in three of the lots, while all others bid on only one or two of the lots.

In addition to the above, the bidders included Castleburg, Augusta, Ga., 200,000 lbs.; Republic Food Products, Chicago, 1,800,000 lbs.; Illinois Meat Co., Chicago, 1,400,000 lbs.; Tovrea

Packing Co., Phoenix, Ariz., 1,200,000 lbs.; Cudahy Packing Co., Kansas City, 1,320,000 lbs.; United Packing Co., Chicago, 950,000 lbs.; Powers Packing Co., Powers, Oreg., 200,000 lbs.; Derby Food Co., Chicago, 344,000 lbs.; John Morrell & Co., Ottumwa, Iowa, 400,000 lbs.; and Thrift Packing Co., Dallas, Tex., 200,000 lbs.

NOV. MEAT PRICE DECLINES.

Drastic declines in the prices at wholesale of dressed beef and fresh pork featured the meat trade during the month just closed, according to a review of the livestock and meat situation during November by the Institute of American Meat Packers. Prices of some grades of dressed beef declined to the lowest levels which they have reached in twenty years.

Prices of most pork products increased somewhat early in November, but moved lower throughout the month due to the excessive supply of fresh pork and of beef, and at the close of the month prices of most pork items were lower than at the opening of the period. Fresh pork loin prices at wholesale were from 26 per cent to 41 per cent lower than on November 1.

Demand for dressed beef was fairly good, but dressed beef prices at the close of November were from 2 per cent to 20 per cent lower than at the opening of the month, due to continued excessive marketings of cattle. Prices of cattle during November also declined, although the decline was not proportionately as great as the drop in dressed beef prices. Production of beef so far in 1933 has been about one-half billion

FLOOR TAX RETURNS.

December 5 is the deadline for making returns on floor stocks of pork meats and lard which were in the hands of packers, wholesale meat dealers, sausage manufacturers and in retailers' warehouses on November 5, when the first processing tax was imposed. The tax is due and payable at the time the return is made.

Only one floor tax was assessed. No additional floor tax will be payable as of December 5.

The only group liable to a floor tax as of December 5 consists of those retailers who have on hand in their stores on that date any part of their pork or lard stocks that were on hand November 5. The regular floor tax is payable on such stocks.

No tax is required on any stocks acquired since November 5, as this tax already has been paid by the processor.

pounds greater than the production in the corresponding period last year—an increase of more than one-fifth.

Prices of dressed lamb during November showed some improvement. Live lambs also sold at somewhat better prices than in the previous month.

Following a processing tax on hogs of fifty cents per hundredweight imposed by the government on November 5, the market price of hogs at Chicago at the close of November was lower than at the opening. Receipts were unusually large. The export business was fair during November.

PAY FOR PIG SLAUGHTER.

Charges for September and October which are still due packers in connection with the emergency pig and sow slaughter campaign and which have been approved will be paid by the end of the current week, according to E. M. Tyler, chief of government auditors handling these claims. Where delay has been occasioned by differences as to the proper amount to be claimed, the government will make an effort to adjust the claim on the proper basis at an early date, it is stated.

Because of a difference in the interpretation of the storage provisions of the contract between the packers and the Secretary of Agriculture, claims for storage charges have been held up. The government is prepared to accept freezer storage charges at commercial rates for each month or fraction of month that the product remains in the freezer, but contends that a portion of the ordinary commercial storage rates represents handling rather than storage and asks that claims be made on the basis of actual handling cost. This is not in accord with the packer's understanding of the contract and negotiations for adjustment are still underway.

EMERGENCY PIG PROFITEERING.

Five commission men located at Aberdeen, S. Dak., are charged by the U. S. Department of Agriculture with profiteering in the recent emergency hog slaughter campaign conducted by the AAA. Each of these men are said to have made \$10,000 profit through the sale of premium hogs to the government during August and September. The indictments returned against these men charge that they cooperated in the purchase of pigs from South Dakota farmers, in the shipment of these pigs to the South Saint Paul market under assumed names and in the resale of the pigs to the government at a price much higher than that paid in South Dakota.

PROCESSING TAX INCREASES.

On December 1 the AAA processing tax on hogs is increased from 50c per cwt. alive to \$1.00 per cwt. alive. It is payable by owners of hogs slaughtered, whether by packer for himself or on account of retailer, farmer or other customer.

Consumer Demand for Fancy Beef Dictates Stock Show Awards

Baby beef was in the spotlight at the American Royal livestock show at Kansas City on November 18 to 25, when an 800-lb. calf carried off the grand champion honors of the show.

Once again consumer demand for small cuts of fancy beef dominated all other considerations in choosing the best steer of the show.

This steer was a "whiteface," as were the steers making up the grand champion carlot of Colorado-bred steers fed out by A. H. Schmidt, president of the Tarkio Molasses Feed Co.

Three packer cattle buyers were the judges in the carlot classes, Tom Cross of Armour and Company, James Boyle of Swift & Company and Henry Dulan of Wilson & Co.

There was a total of 72 carlots of fat cattle in the show, exactly the same number as was exhibited last year, when the entries broke all American Royal records. Forty-six loads were "whitefaces," the bulk of loads consisting of long yearlings and even two-year-olds. The cattle buyer judges gave the championship, however, to the younger and lighter steers.

Price Records Were Made.

Some price records were made this year. The grand champion lamb brought \$166.66 per hundredweight, the total amount paid for the animal being \$183.32 for his 110 lbs. live weight by the Phillips Petroleum Co. which carried out its famous "66" sign in the price bid. One dollar per pound was paid for the 800 lbs. of grand champion steer beef on the hoof, it being estimated that it cost \$350 to raise and fatten the animal for his final honors.

The Williams Meat Company of Kansas City bought not only the grand champion steer, but the grand champion carlot of fat steers, paying \$10.25 per cwt. The champion Shorthorn carlot was purchased by Neuer Bros. of Kansas City at \$7.00 per cwt. Prices paid for other carlot consignments ranged from \$5.50 to \$7.50, the average price being \$6.08. In the carlot fat cattle division 76 carlots sold in 76 minutes, or an average of one carlot per minute, while 123 cars of feeder cattle sold in less than three hours.

Other carlot consignments of fat cattle were purchased by the Williams Meat Company, Kroger Stores, Neuer Bros., Fowler-Straub Packing Co., Armour, Cudahy, Wilson, Swift, Schneider

Meat Co., New York Butchers Dressed Meat Co., A. & P. Co., Nagel Packing Co. and Levy Bros. Orders for prize-winning carlot fat cattle were received from Meyer-Kornblum & Son, Inc., Brooklyn, New York; New England Dressed Meat and Wool Company, Somerville, Mass.; Jacob Dold Packing Co., Buffalo, New York; M. Mendick Co., Brighton, Mass.; Houston Packing Company, Houston, Tex.; Krey Packing Co., St. Louis, Mo., and St. Louis Independent Packing Co., St. Louis.

Younger Generation at Front.

There were over 4,000 boys and girls, members of the 4-H Club and vocational agricultural classes, who attended the show. These members displayed and sold over 400 head of individual animals. The buying support of these 4-H and vocational agricultural students came from many sections of the country. Purchasers of the 4-H and vocational agricultural students cattle included Armour & Co., R. J. Atkinson, Bacher & Cunningham, Joseph Baum Packing Co., Cudahy Packing Co., Eldridge Hotel, Lawrence, Kas., Fairfax Buffet, Fowler Straub Packing Co., Fred Harvey, M. S. George, Hillcrest Market, Hotel Manhattan, Tulsa, Okla., S. Loewenstein & Sons, Detroit, Mich., Pierson Stores, Safeway Stores, Swift & Co., Wilson & Co.

One of the award features this year was in the individual steer classes. The four first places, including the grand championship, went to Texas and Oklahoma, two states that have not in



\$800 WORTH OF PRIME BEEF.

This Texas bred and fed baby beef won grand championship honors at the American Royal Live Stock Show at Kansas City on November 18-25. He was sold to the Williams Meat Co. of Kansas City at \$1.00 per pound.

former years been considered as feeding territories. A Texas breeder-feeder took the grand championship with a Hereford steer. Three steers fed by girls and boys from Oklahoma took the next three places. The significance of this performance indicates that a new potential feeding territory in the Southwest, where beef-bred cattle predominate, is coming into the picture. All told 37 states were represented either as exhibitors or buyers of livestock. They constituted a complete cross section of the industry. The contact between producers and processors was most congenial and will go a long way towards making for a better understanding between the two.

Meat judging and a meat show were other features of the American Royal which commanded widespread attention.

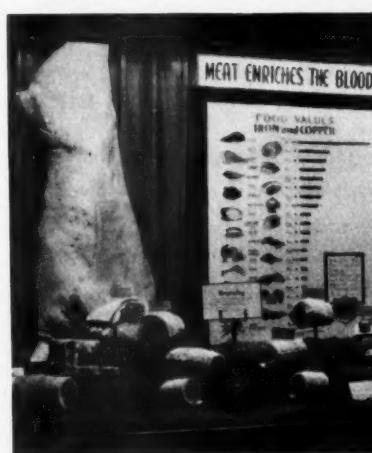
Style Show for Meat.

The meat show was a style show in which the 1933 modes in beef, pork, lamb and veal cuts were displayed and the food value of meat was emphasized. This "Quality in Meat Exhibit," which annually is studied by thousands of stock show visitors who endeavor to keep abreast of the latest findings along this line, was arranged by the National Live Stock and Meat Board in cooperation with the show management, the U. S. Department of Agriculture and the Institute of American Meat Packers.

More than 70 cuts of beef, pork, lamb and veal were utilized in the exhibit. Among these were such unusual cuts as Frenched beef rib roast, larded pot roast, crown roast of pork, butterfly pork chops, English lamb chops, cushion style shoulder of lamb, inside and outside veal shoulder roasts, and others.

Three of the Board's food value charts illustrated and in colors, were in the background of the exhibit. The vitamine chart stressed the fact that meat protects health. The iron chart brought out that meat enriches the blood, and the phosphorus chart called attention to the part played by meat in building strong bones.

Cards on display showed the basic principles of six methods of meat preparation—roasting, parboiling, stewing, cooking in water, braising and broiling. Much interest was shown in the Board's new 1934 meat recipe book, "Modern Modes in Meat Cookery" and the leaflet, "The Part Meat Plays for Health," both of which were available for distribution.



ARISTOCRATS OF MEAT SHOWS.

These fancy cuts of meat exhibited by the National Live Stock and Meat Board at the American Royal Live Stock Show were only a few of the 70 cuts on parade in the annual style show in meat cuts designed for every type of consumer.

December 2, 1933.

Packers' Tax Problems

Information concerning processing and floor taxes, and other tax questions which arise as a result of government regulations.

Readers are invited to submit their questions to the Editor, The National Provisioner, Chicago.

TAX ON FRANKFURTERS.

Are frankfurters included among the sausages on which a floor tax must be paid? A sausage manufacturer writes:

Editor The National Provisioner:

We make a frankfurter using 70 per cent beef and 30 per cent pork. Are we required to pay a tax on the 30 per cent of pork in these frankfurters?

Frankfurters are not mentioned specifically in the regulations issued by the Department of Agriculture, but it is provided that "edible products, wholly or in chief value of pork, for which no specific conversion factor is prescribed in these regulations are not excluded from the payment of the compensating or floor stock taxes."

Unless the value of the pork going into these frankfurters was in excess of the value of the beef used, the product would not be taxable.

Product must be made either in chief part of pork or the value of the pork used must be in excess of that of the other meats entering into the formula, if a tax is to be paid. Otherwise the product is not taxable.

This inquirer would not be required to pay a tax on the frankfurters made of 70 per cent beef and 30 per cent pork.

TAX EVASIONS DEFINED.

(Statement by the AAA.)

Farmers who take hogs or other commodities subject to the processing tax to processing plants to be manufactured into fresh or cured pork or other products, and who endeavor to escape the processing tax by signing an affidavit that the product is for consumption by their own family, employees or household, but who in fact sell or exchange it for groceries or other merchandise, are subject upon conviction to a fine of not more than \$10,000 or imprisonment of not more than five years, or both, under section 19 of the Agricultural Adjustment Act, which makes applicable the penalties under the revenue laws.

Persons who, to evade paying a processing tax, sign affidavits to the effect that they are producers of taxed commodities, when such is not the case, also are liable to prosecution. This means that any person who processes taxed commodities not of his own raising for home consumption is required to pay the tax.

Storekeepers who accept from a producer pork or other commodities upon

which a processing tax is due, but has not been paid, are subject to prosecution for conspiring with the producer to evade the tax.

The Agricultural Adjustment Administration states that posters describing such violations and the penalty for conviction of tax evasion will immediately be placed in all post-office lobbies and other appropriate locations by the Commissioner of Internal Revenue.

Under the provisions of the Agricultural Adjustment Act a farmer may process agricultural commodities for consumption by his own family, employees or household, or he may hire the processing done for his own consumption without having to pay the tax. But if he sells the commodity, in processed form, for consumption by others, the farmer is required to pay the tax. The term "family" refers only to the immediate members of the farmer's family and not to near relatives, excepting as they may be employed by the farmer or may reside in the farmer's household.

Processors in small towns, such as retail butchers, as well as large commercial processing concerns, are required to pay the tax, regardless of where and in what manner they obtain the commodities from producers. This means that the tax applies to commodities purchased for cash or in trade, direct from the farmer, as well as to commodities purchased through terminal markets.

SEPARATE FOOD TRADE CODES.

Codes of fair competition for the different manufacturers of food and grocery products and for wholesalers and retailers of these products are being prepared, and probably will be substituted for the master food code on which a four-day public hearing was recently held, it is announced by the Agricultural Adjustment Administration.

While the codes will operate to cover all manufacturing and all distri-

bution of food and grocery products, separate groups will be given opportunity to adopt codes of their own, where the conditions in their industries differ materially from those in the food manufacturing and distribution industries, as a whole. At the time of the public hearing a number of groups, including the canners, the fisheries industry, the fresh fruit and vegetable industry, the importers, and others, asked to be exempted from its provisions.

Originally it was thought that one master code might be placed in effect for the entire industry, but because conditions that prevail in the manufacturing of grocery products differ from and are distinct from conditions in their distribution, it was found necessary to prepare two separate codes.

SWIFT QUARTERLY DIVIDEND.

Directors of Swift & Company this week declared a quarterly dividend of 12½c per share, payable January 1, 1934, to stock of record December 9, 1933. In resuming the payment of dividends "the directors believe it wise, under existing conditions, to follow a policy of moderation," says Secretary J. E. Corby.

PACKER AND FOOD STOCKS.

Price ranges of packers', leather companies', chain stores' and food manufacturers' listed stocks, Nov. 29, 1933, or nearest previous date, with number of shares dealt in during week, and closing prices, on Nov. 22, 1933:

	Sales.	High.	Low.	—Close.—
	Week ended Nov. 29.	Nov.—	Nov. 29.	Nov. 29.
Amal. Leather..	100	4½	4½	4½ 4½
Do. Pfd.	200	28	28	28 26½
Amer. H. & L.	300	7½	7½	7½ 9½
Do. Pfd.	300	30½	30½	30½ 35½
Amer. Stores ..	100	37½	37½	37½ 39
Armour A ..	5,350	8½	8½	8½ 8½
Do. B ..	3,500	2½	2½	2½ 2½
Do. Ill. Pfd.	2,200	40	39½	40 41½
Do. Del. Pfd.	300	74	74	74 74
Beecham Pack. 200	56	55	56	55 55
Bohack, H. C.	10% 10%
Do. Pfd.	90 90
Brownell, Pack.	10 10
Do. Pfd.	50 50
Chick. Co. Oil. ..	600	18½	18½	18½ 19½
Childs Co. ..	1,500	4½	4½	4½ 4½
Cudahy Pack. ..	1,600	33½	33	33½ 39
First Nat. Stra. ..	2,200	56½	56	56½ 55½
Gen. Foods ..	8,400	35½	35	35 35½
Gobel Co. ..	4,200	7½	7	7½ 7½
Gr.A&PstPfd. ..	30	123	123	123 123
Do. New ..	150	133	131	133 131
Hornell, G. A. ..	50	18½	18½	18½ 17½
Hygrade Food. ..	1,100	4	3½	3½ 4½
Kroger G. & B. 6,900	24½	22%	22%	22% 23½
Libby McNeill. ..	450	3%	3%	3% 3½
McMarr Stores.	5½ 5½
Mayer, Oscar	5½ 5½
Mickelberry Co.	2½ 2½
M. & H. Pfd. ..	300	39½	39½	39½ 40
Morrel & Co. ..	300	39½	39½	39½ 40
Nat. Pfd. Pd. A.	14 14
Do. B.	14 14
Nat. Leather. ..	500	1½	1½	1½ 1½
Nat. Tex. ..	5,500	17½	17½	17½ 17½
Proc. & Gamb. ..	6,600	41½	40%	41 41½
Do. Pr. Pfd.	60	10½	10	10 10
Rath Pack.	20 20
Safeway Stra. ..	4,100	43½	42%	43½ 45½
Do. 6% Pfd. ..	10	84½	84%	84½ 83
Do. 7% Pfd. ..	70	98	93	96 92½
Stahl Meyer ..	200	61½	6	6 7
Swift & Co. ..	12,850	14%	14%	14% 14%
Do. Int'l. ..	5,700	28½	28	28% 28½
Truax Fork.	12½ 12½
U. S. Cold Stor. ..	1,300	9½	8%	8½ 10
Do. A. ..	2,700	17	17	17 18½
Do. Pr. Pfd.	100	70	70	70 70
Wilson Oil ..	800	21	20½	20½ 22½
Do. Pfd. ..	700	4½	4½	4½ 5½
Wilson & Co. ..	800	15	12½	12½ 14
Do. A. ..	800	44	44	44 46

EDITORIAL

Pork Prices and Processing Tax

A processing tax of 50c per hundredweight was imposed on slaughterers of hogs on November 5. This tax was increased to \$1.00 on December 1. It is proposed to increase it to \$1.50 on January 1 and to \$2.00 on February 1. The purpose of this tax is to furnish the money to raise the price of hogs to the farmer through the payment to him of a bonus for his agreement to reduce the number of hogs he produces by 25 per cent and the acreage of corn he plants by 20 per cent.

If the packer could not absorb the tax it was to be presumed that he would pass have to it on to the consumer in a higher price for the products sold. It was not the government's purpose to pass any part of it back to the producer, as this would defeat a most important part of its program. History of the packing industry's earnings in the post-war years precluded any possibility of absorption even of the minimum tax by the processor. The only alternative, if the purpose of the act were to be realized, was to pass the equivalent of the tax on to the consumer.

On the effective date of the initial tax the trade started out to improve the price of product to absorb the tax. It was realized that the tax when applied to product must be graduated, as many pork cuts move into market channels at bargain prices at all times. Consequently such products could not bear their fair share of the tax, and the better cuts must carry the burden.

The tax as related to product, on the basis of 50c per hundred live weight, as approved by the Secretary of Agriculture, ranged from a high of 1.08c per pound on pork loins to a low of one-third of 1c on spareribs, and something over one-half of 1c on lard. The amount applicable to hams was a little less than 1c per pound, and that to bellies nine-tenths of 1c. All product carried some part of the tax, regardless of how little.

Comparison of prices of product on November 6, the first day on which the tax of 50c per hundred was operative, and on November 29, the last day on which the 50c tax was operative, will give some idea of packers' failure to hold prices somewhere near the necessary level to cover the tax.

Following is a comparison of prices as reported in THE NATIONAL PROVISIONER DAILY MARKET SERVICE as of November 6, 1933, and November 29, 1933:

	November 6, 1933.	November 29, 1933.
	Price per lb.	Price per lb.
Regular hams, 8/10	10	9 1/2
Picnics, 4/6	6 1/4	5%
Boston butts	10 1/2	6 1/2
Loins, 8/10	13	9
Bellies, 8/10	9	8 1/2
Bellies (D.S.), 20/25	5 1/2	5 1/2
Fat backs	5 1/2	5 1/2
Plates, regular	5 1/2	5 1/2
Jowls, green square	7	5 1/2
Raw leaf	5 1/2	4 1/2
P.S. lard, loose	5.57 1/2	4.70
Spareribs	6 1/2	4 1/2
Regular trimmings	6 1/2	3 1/2
AV. PRICE OF HOGS	4.20	3.60

It will be seen that pork loins dropped 4c per pound, hams 1/4c, bellies 1/4c, lard 7/8c, trimmings nearly 3c, Boston butts 3 1/2c and other products accordingly, while live hogs declined about six-tenths of 1c per pound. The only increases shown were in fat backs and regular plates, the former showing a price increase of 3/8c per pound and the latter 1/8c per pound.

The processing tax of \$1.00 per hundred live weight effective December 1 will make it necessary for the packer to secure at least the following increases in price of product, green basis, if he is to cover the tax and not pass any part of it back to the producer:

	\$1.00 tax in terms of product, cts. per lb.
Regular hams	1.94
Picnics	.76
Boston butts	1.23
Loins	2.16
Belly, S.P. or D.C. trim	1.80
Belly, D.S. trim	1.24
Fat backs	.87
Plates	.80
Jowls	.80
Lard	1.10
Spareribs	.66
Regular trimmings	.80

Demand has been slow for many weeks in all branches of the wholesale meat trade—not only in pork, but also in beef, lamb and veal. Part of this slowness is seasonal, part can be attributed to the large supplies of all classes of meat animals, and part to limited consumer buying. As a consequence "the meat trade has been a dull and drab affair," as a veteran market observer puts it, "with the movement very slow and prices for the most part on the down grade."

In view of this situation it is not surprising that packers have been unable to pass on to the consumer the processing tax, and so to maintain the price of live hogs for the benefit of the producer.

Practical Points for the Trade

(Contents of THE NATIONAL PROVISIONER are copyrighted and may not be reprinted except by permission)

Liver & Bacon Sausage

How is liver and bacon sausage made? A Western sausage manufacturer says:

Editor The National Provisioner:

Some of the packers distributing in this section are selling what is known as liver and bacon sausage. Can you tell us how this product is made? What is formula and method of handling to get the bacon flavor?

For a 100 lb. batch of liver and bacon sausage, use the following meats:

40 lbs. hog livers
8 lbs. cured beef trimmings
52 lbs. fresh regular pork trimmings
15 lbs. cured smoked belly trimmings

Seasoning:
2 lbs. 1 oz. salt
5 oz. white pepper
4 oz. sugar
2 oz. nutmeg
1½ oz. ground celery seed
¾ oz. cardamom

In addition 3 or 4 drops of oil of lemon may be added by stirring it into a half pint of water and adding it to the meat in the chopper. Three dozen eggs may also be added. These give the product a very fine texture and add to the flavor as well.

In preparing the smoked trimmings take about 60 lbs. of cured belly trimmings, spread them on a large screen, place them in the smokehouse, give them a heavy smoke for about 3 hours at a temperature of 110 degs. F. Then remove from the smokehouse and allow to cool on the screen. After cooling, put them in the chill room and hold for future use.

Grind the liver, beef and fresh pork trimmings through the fine plate. Have all the meats cold. Then put in the chopper and chop as long as possible without making the mixture warm. When well chopped remove to the mixer and add 15 lbs. of the smoked belly trimmings which have been ground through the ¼-in. plate.

The belly trimmings must not be hard. If after handling as described above they are placed in a container and covered they will not get dry and tough. Add the seasoning to the meat in the mixer, and mix thoroughly.

Then stuff in large bungs or cellulose containers. After stuffing let the product hang in natural temperatures for about an hour so it does not go into the cook tank while it is extremely cold. Have the water in the tank at a temperature of 170 degs. F. This temperature will drop to 160 to 165 degs. when the sausages go in. Cook from 1 hour and 45 minutes to 2 hours and 10

minutes, depending on the size of the bung. The product must have an inside temperature of not less than 137 degs. F.

Cool moderately, then place in a cool smokehouse over night until they are nice and dry. They may then be colored or left a yellow smoke color.

IMITATING PATENTED PRODUCT.

A packer in the Southeast writes as follows concerning his right to use home-made equipment:

Editor The National Provisioner:

I am thinking of using wooden smoke-sticks in my smokehouse similar to those I have seen offered for sale. They are three-sided, made of hardwood and an improvement over the old round sticks. Have I the right to make them for myself after this pattern I have seen, provided they are only for my own use? I am told they are patented.

If the article referred to is covered by U. S. patents, then you cannot make a similar article without being subject to suit for infringement of the patent, even if you make it only for your own use.

Each United States patent for an article or a machine grants the patentee the exclusive right to make, the exclusive right to use, and the exclusive right to sell the patented article or machine. Each of these rights is a separate right, and no one has the right to make, to use or to sell the article or machine covered by the patent without the consent of the owner of the patent. The courts have so ruled in a number of cases, and these decisions have been sustained by the U. S. Supreme Court.

Dry Salami

Good dry salami is in demand throughout the year. Many packers and sausage makers include it in their regular lines.

A successful formula and complete directions for manufacturing such salami appeared in a recent issue of THE NATIONAL PROVISIONER. Clear instructions are given for preparing casings, handling, grinding, spreading, mixing and stuffing, and drying the meats.

Reprint of this formula may be had by filling out and mailing this coupon with 5c stamp.

THE NATIONAL PROVISIONER,
Old Colony Bldg., Chicago, Ill.
Please send me information on dry salami.

Name.....

Street.....

City.....State.....

(Enclosed find 5c in stamps.)

Inedible Tallow Test

A renderer asks how to test inedible tallow for titr. This is a laboratory process, and is carried out as follows, according to official chemists' rules:

The thermometer is graduated at zero and in tenth degrees from 10 degs. C. to 65 degs. C., and has an auxiliary reservoir at the upper end. The 10-degree mark is about 3 or 4 cm. above the bulb, the length of the thermometer being about 37 cm. over all.

The thermometer has been annealed for 75 hours at 450 degs. C. and the bulb is of Jena normal 16" glass, or its equivalent, moderately thin, so that the thermometer will be quick-acting. The bulb is about 3 cm. long and 6 mm. in diameter. The stem of the thermometer is 6 mm. in diameter and made of the best thermometer tubing, with scale etched on the stem, the graduation being distinct but quite fine. The thermometer must be certified by the U. S. Bureau of Standards.

For the determination of titer on samples having titers above 55 degs. C., the standard thermometer shall be similar to that just described, but graduated from 30 degs. to 85 degs. C.

Dissolve 250 grams of potassium hydroxide in 1,000 cc. of dynamite glycerin with the aid of heat.

Heat 80 cc. of the glycerol-caustic solution to 150 degs. C. and add 50 grams of the melted fat. Stir the mixture well and continue heating until the melt is homogeneous, at no time allowing the temperature to exceed 150 degs. C. Allow to cool somewhat and carefully add 50 cc. of 30 per cent sulphuric acid. Add hot water and heat until the fatty acids separate out perfectly clear. Draw off the acid water and wash the fatty acids with hot water until free from mineral acid, then filter and heat at 130 degs. C. as rapidly as possible while stirring.

Transfer the fatty acids, when cooled somewhat, to a 2.5x10 mm. (1x4-inch) titer tube, placed in a 45 O-cc (16 ounce) salt-mouth bottle of clear glass, fitted with a cork that is perforated so as to hold the tube rigidly when in position. Suspend the titer thermometer so that it can be used as a stirrer and stir the fatty acids slowly (about 100 revolutions per minute) until the mercury remains stationary for 30 seconds. Allow the thermometer to hang quietly with the bulb in the center of the tube and report the highest point to which the mercury rises as the titer of the fatty acids.

The titer should be made at about 20 degs. C. for all fats having a titer above 30 degs. C. and at 10 degs. C. below the titer for all other fats. Any convenient means may be used for obtaining a temperature of 10 degs. C. below the titer of the various fats. The committee recommends first of all a chill room for this purpose; second, an artificially chilled small chamber with glass window; third, immersion of the salt-mouth bottle in water or other liquid of the desired temperature.

Decem

Comb
A pac
of certa
ing depa
Editor The
I desire
disadvant
a room th
inedible p

In the
permis
poses c
In the
the qua
to be pr
to set
handlin
quantit
this pu
the edi
possible
the in
lard a
grease.

When
establis
cost ca
on equi
of the
and pr
tity to
large,
dition
coverin
The cr
anywa

Tre

A s
trouble
He sa
Some
and no
leaving
these t
tell us

This
he ha
he ha
peratu
of his
out a
sidera
and t

If t
velop
shoul
tierce
Then
again
heads
and
erate

Wh
in th
spring
to m

December 2, 1933.

Combination Rendering

A packer asks about the advantages of certain combinations in his rendering department. He says:

Editor The National Provisioner:

I desire to know what in your opinion, or in the experience of others, are the advantages and disadvantages of a combined press room; that is, a room that could be used for both edible and inedible product.

In the first place such a room is not permissible. Product for edible purposes cannot be handled in the same room with inedible product.

In the second place, it will depend on the quantity of edible product there is to be pressed whether or not it will pay to set up a separate department for handling edible material. Where the quantity of edible is not sufficient for this purpose it is customary to drain the edible cracklings as thoroughly as possible and then to dump them with the inedible for pressing, letting such lard as they yield go into inedible grease.

When consideration is given to the establishment of an edible department, cost calculation must include overhead on equipment, labor, difference in price of the oil recovered for edible purposes and price as inedible grease, and quantity to be handled. Unless the quantity of edible material to be pressed is large, small operators figure that the additional expense does not justify recovering this oil for edible purposes. The cracklings usually go to inedible, anyway.

Trouble with Casings

A sausage manufacturer is having trouble with a lot of casings he bought. He says:

Editor The National Provisioner:

Some time ago we bought a supply of casings and now find that some of the tierces have been leaking and part of the casings taken out of these tierces are not in good condition. Can you tell us the trouble and how to overcome it?

This inquirer does not state where he has stored his tierces of casings. If he has been holding them in warm temperatures this is probably the source of his trouble, because the tierces dry out and the hoops become loose. Considerable pickle seeps out of the tierce and the casings dry and ferment.

If this is the condition which has developed in the case of this inquirer he should take the casings out of the tierces and wash them in strong pickle. Then drain this pickle off, salt them again and repack them. The hoops and heads of the tierces should be tightened and the tierces removed to a refrigerated room.

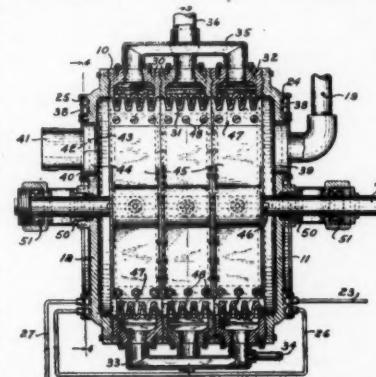
Where salt on the casings gets dry in the tierce a little water can be sprinkled over the top of the casings to moisten the salt.

Recent Patents

New devices relating to the meat and allied industries on which patents have been granted by the U. S. Patent Office will be described in this column.

Ice Making Apparatus.

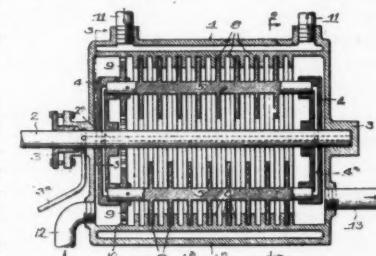
William H. Taylor, Milwaukee, Wis., assignor to The Vilter Manufacturing Company, Milwaukee, Wis. This comprises a casing having a wall provided with internal annular grooves the surfaces of which are maintained at freezing temperature; an ice-film removing



member movable within said casing along and in close proximity to said groove surfaces, and means for circulating liquid through said casing in sufficient quantity to maintain said surfaces in flooded condition and to effect constant discharge of the removed ice-films with the excess liquid. Granted October 17, 1933. No. 1,930,569.

Ice Machine.

William H. Taylor, Milwaukee, Wis., assignor to The Vilter Manufacturing Company, Milwaukee, Wis. This ice machine consists of a casing having a wall provided with internal annular tapered grooves, the surfaces of which

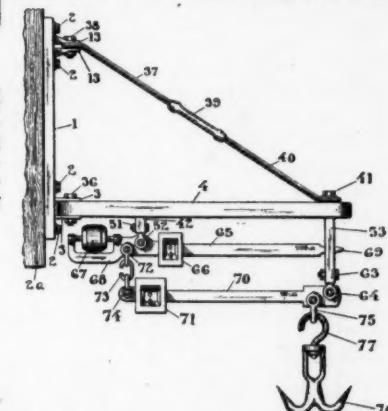


are maintained at freezing temperature; an ice-film removing member having tapered projections movable along and in close proximity to said groove surfaces, and means for circulating liquid along and across said grooves. Granted October 17, 1933. No. 1,930,570.

Meat Beam.

Alfred Bousfield, St. Johnsbury, Vt., assignor to E. and T. Fairbanks and Company, St. Johnsbury, Vt. This is a weighing scale frame including a wall bracket comprising an elongated sheet of metal having a central body portion provided with spaced transverse slots

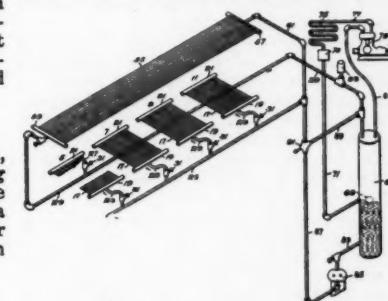
at each end. Upstanding plates are inserted in the said spaced slots and welded thereto to the body portion. Longitudinal flange portions are bent down at right angles to the said body portion and have a portion thereof bent back upon itself. End flange portions



are bent down, meeting the ends of the longitudinal portions, having their edges welded together by continuous line welds. Granted October 17, 1933. No. 1,930,606.

Refrigerating Method and Apparatus.

Franklin T. Harding, Arlington, Mass., assignor, by mesne assignments, to Frosted Foods Company, Inc., Dover, Del. A refrigerating apparatus including an overhead refrigerating member having connections for receiving a re-



frigerating medium and presenting a refrigerating surface; a series of carriers having flat product-supporting faces, each being in area a fraction of the area of the surface of said overhead member, and mechanism associated with each carrier section for lifting the same to engage the product supported thereon against the surface of said overhead member while other carriers remain in lowered position. Granted October 17, 1933. No. 1,930,678.

Process of Canning Scapple.

Frederick A. Vogt, Philadelphia, Pa. This process of canning scapple consists in covering the inside of the can with a coating of enamel, preventing direct contact of the scapple with the metal walls of the can, filling the cans with partially cooked and thickened scapple while hot, sealing the cans and subjecting them to a temperature sufficiently high to continue the cooking of the scapple in the sealed cans, and suddenly chilling the cans. Granted September 12, 1933. No. 1,926,185.

Refrigeration and Frozen Foods

REFRIGERATED TRUCK DESIGN.

Design and construction of refrigerated trucks and methods of refrigerating them was the subject of an address by H. M. Hoyt at the October meeting of the Los Angeles section of the American Society of Refrigerating Engineers.

"Two questions are generally considered by the prospective purchaser of refrigerated trucks—weight and cost—and of these, weight usually is the more important," the speaker said. "Maximum allowable loads in this territory are 200,000 lbs. on four wheels and 34,000 lbs. on six wheels. Therefore, it is important to keep weight low.

"Oak frames generally are used in body construction, but dualamin will eventually pay for its own extra cost. By far the most common insulant for refrigerated trucks is a blanket insulation, which is installed between layers of special paper, and is sealed in."

Truck bodies, said Mr. Hoyt, are generally lined with plywood, $\frac{3}{8}$ -in. three-ply being most commonly used. Most bodies are covered with metal outside, and on well constructed bodies, the metal is backed by plywood which assists the strength of the body and adds some insulating value.

To reflect heat, the exterior should be finished in white, or aluminum paint, Mr. Hoyt advised, then added as a general comment on the first part of his talk that "weight is an even greater stumbling block than price, because price is only a temporary pain, while the pain of weight is permanent."

Methods of refrigeration were next considered by Mr. Hoyt. There are several different methods in use, each having its own development. Oldest is salt and ice, probably the best known on account of its age. Here, the low cost of the ice is the dominant factor.

"Next refrigerant is dry ice," he continued. "In contrast to water ice, price in this case is the thing which holds dry ice back. Its price is about three times as great as water ice, but to counteract this is the fact that the weight required is only one-fifth to one-sixth that of water ice. Another advantage is the absence of corrosion when using dry ice.

"Third method is the use of a mechanical refrigerating machine which has several different applications. The most common is a direct expansion coil with a condensing unit driven either by a gasoline engine or power take-off.

"Some new systems use a brine pad, a eutectic brine which freezes and melts, making possible use of latent heat of freezing and giving a considerable hold-over. Frequently, such units are motor-driven and are operated only at night."

Mr. Hoyt next described a system using a combination of dry ice and methyl chloride. The methyl chloride

evaporates in a chilling coil and condenses in a second coil surrounding the dry ice which is contained in an insulated compartment, he explained.

The flow of the methyl is controlled by a throttle valve to regulate temperature. This system should be particularly advantageous in high temperature installations where perishables are carried, he believes.

"Experiments are also being conducted with the use of a volatile fuel which first passes through a coil where it expands, later passing through the motor as a fuel. Many problems have presented themselves which must be solved before the system can be successful," Mr. Hoyt said.

"Truck owners are slowly coming to consider truck refrigeration on the basis of yearly cost instead of initial investment, which, of course, is the easiest way of solving the problem.

"As an example of the economies of dry-ice construction, one firm built about five years ago, a body holding 400 gal. of ice cream and mounted on a 2½-ton truck. This body was refrigerated with salt and ice and required 400 lbs. of ice at a time.

"During the last year they have built several bodies holding 450 gal. of ice cream, mounted on 1½-ton trucks and requiring only 40 lbs. of dry ice. This body mounted on a lighter truck, created a total saving of \$1,600."

In Mr. Hoyt's opinion the greatest disadvantage of solid CO₂ is the lack of temperature control. Partial temperature control can be obtained by keeping the ice under a slight pressure, by using the correct amount, and by wrapping it sufficiently.

PERISHABLE FREIGHT HEARING.

Subjects listed below will be given consideration by the National Perishable Freight Committee at a shippers' public hearing to be held at committee headquarters, Room 308, Union Station Building, 516 West Jackson Blvd., Chicago, Ill., Tuesday, December 12, 1933, commencing at 10:00 A. M.

No. 2829—Transporting perishable traffic under dry ice refrigeration.

No. 2942—Detention charges on reconsigned shipments moving under standard refrigeration.

No. 2953—Shippers instructions on beverages moving under Section No. 4; Also charge for ice placed in body of car.

No. 3002—Handling shipments of citrus fruit from Florida initially iced by carrier and reiced once in transit.

No. 3014—Transporting preiced shipments cooled by shipper at point of origin.

No. 3016—Preiced car loaded with perishable freight cooled in car at point of origin or cooled in transit by shipper.

No. 3037—Standard refrigeration charges on imported fruits, carload, from Mobile, Ala., to interstate destinations.

No. 3050—Icing by shippers—retop icing in transit.

No. 3051—Disposition of charge for ice supplied to shipments arriving in train yards with bunkers three-fourths full.

No. 3055—Top icing vegetables.

No. 3056—Removal of ice from bunkers of cars containing tomatoes.

No. 3057—Protective service against cold at hold points and destination on perishable freight.

No. 3060—Transporting berries from North Carolina under one reicing in transit.

No. 3063—Refrigeration charges on fruits from Florida. Group A to interstate destinations.

No. 3065—Inspection of cars.

No. 3069—Precooled and precooked fruits and vegetables from Florida.

No. 3076—Protective service against cold on bananas.

No. 3077—Change from standard refrigeration to modified refrigeration—Rule 240.

No. 3080—Vegetables from Virginia, initially iced and reiced once in transit.

No. 3082—Defining protective service.

No. 3083—Heater charges Nebraska and Wyoming to interstate points.

No. 3084—Handling shipments under icing, refrigeration, ventilation, during winter season.

No. 3088—Charges on shipments stored in transit.

No. 3089—Heater charges Minnesota, Wisconsin and North Dakota to interstate points.

No. 3090—Refrigeration charges on fern leaves, evergreens, etc., North Pacific Coast to interstate points.

No. 3092—Protective service on mixed shipments.

REFRIGERATION NOTES.

Refrigerated Steamship Line, a subsidiary of the United Fruit Co., has opened service between Tampa and Jacksonville, Fla., and New York. The company expects to be a much greater factor in the transportation of perishables from Florida through this fleet of refrigerated steamships.

The Couer d'Alene Cold Storage, Inc., Couer d'Alene, Ida., recently took out papers as a bonded warehouse, making it the first bonded warehouse in the district.

The Roney Plaza Hotel, Miami, Fla., recently purchased a 7-ton Frick refrigerating machine.

Corona Citrus Association, Corona, Calif., has awarded contract for the construction of a precooling and storage plant to cost about \$40,000.

Philip V. R. Van Wyck, Butler, N. J., recently purchased a 4-ton Frick refrigerating machine for use in an apple storage.

The Dare County Ice & Storage Co., Wanchese, N. C., has plans for the erection of an ice plant at Manteo, N. C.

Martin County, Fla., fishermen have organized and are working out a plan whereby they hope to secure a loan

REFRIGERATOR BODIES

Meyer Bodies are the result of over 20 years of experience devoted exclusively to the manufacture of refrigerator delivery equipment. They embody the construction and give the results that are necessary to the successful refrigerator truck body, results that cannot be obtained in this field of work by just ordinary body building experience.



MEYER BODY COMPANY, Inc.

216 Elm St.

Buffalo, N. Y.

"Built up to a standard—not down to a price."

ASK FOR BULLETIN No. 104

Frick Refrigeration



Frick Company

WAYNESBORO, PA. U.S.A.

CA. MACHINERY SPECIALISTS SINCE 1846

from the Reconstruction Finance Corp. to build a fish freezing plant.

Liberty Cash Grocers, Memphis, Tenn., plans enlarging its cold storage facilities.

City Council of New Orleans, La., has voted to install an air cooling system in the municipal auditorium.

Leffingwell Rancho, Whittier, Calif., plans the refrigeration of its lemon storage.

The city council of Norfolk, W. Va., has taken action favorable to the installation of refrigerating equipment in the City Market.

HOW ICE CODE WILL WORK.

Administrative setup for handling the code of the ice industry has been effected through the appointment of a code authority consisting of Charles C. Small of New York, Robert C. Suhr of Cleveland, Ralph J. Hancock of Georgia, Milton C. Robbins of California, Mount Taylor of Texas, Leslie C. Smith of Chicago, and Colonel P. A. Wethered of Texas, general counsel. Deputy administrator will be Major R. B. Padock of Washington, of General Hugh Johnson's NRA organization. Headquarters will be at Washington, with local branches in the larger cities.

In addition to incorporating standards of fair trade practices and open price competition, the ice code provides for control of new production, features which leading ice company executives believe will put an end to destructive price wars which have heretofore cost the industry heavily.

PACKERS MEET IN EAST.

A series of five important regional meetings of the Institute will be held in the Eastern part of the country during the coming week—in Boston on Monday, December 4; New York, Tuesday, December 5; Philadelphia, Wednesday, December 6; Baltimore, Thursday, December 7, and Pittsburgh, December 8—in order that members and non-members of the Institute may have an opportunity to learn latest developments on the marketing agreement for the meat industry which is now being considered at Washington.

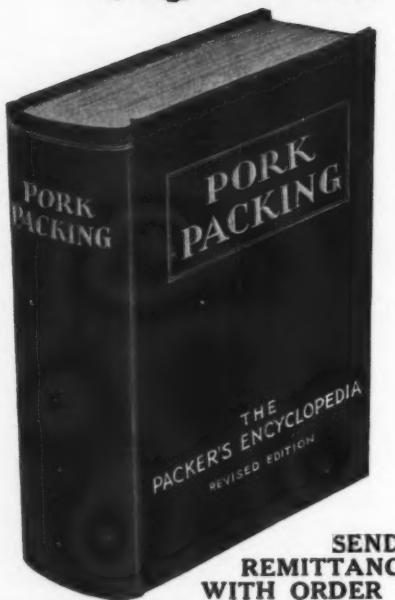
In addition to discussion of the marketing agreement, those attending the regional meetings will be told about the latest activities of the Institute and services available from various departments, especially services given to sausagemakers who become members of the Sausage Manufacturers' Division.

J. E. Wilson, president of Batchelder, Snyder, Dorr and Doe Company and regional chairman of the Institute, and W. D. Jones, of the Carl A. Weitz Company and chairman of the New England section of the Sausage Manufacturers' Division, will be in charge of the Boston meeting. George A. Schmidt, president of Stahl-Meyer, Inc., and regional chairman of the Institute, will preside at the New York meeting, which will be held

at 2:00 p. m. on Tuesday in the ballroom of the Pennsylvania Hotel.

The Philadelphia meeting will be held at the Penn Athletic Club at 2:00 p. m. on Wednesday. B. C. Dickinson, of Louis Burk, Inc., regional chairman of the Institute, will preside. W. F. Schluderberg, president of the Wm. Schluderberg-T. J. Kudle Company, and regional chairman of the Institute, will preside at the Baltimore meeting, which will be held at 1:30 p. m. on Thursday. The meeting at Pittsburgh will be held on December 8 at the Pittsburgh Athletic Club. W. E. Reineman, of Pittsburgh, is chairman of the Pittsburgh region, and George N. Meyer, of Indiana, Pa., is chairman of the Western Pennsylvania region.

Several members of the Institute staff will attend the regional meetings. H. R. Davison, vice president of the Institute and acting Washington representative; Dr. W. Lee Lewis, director of the Department of Scientific Research, and Lyle W. Jones, Eastern representative of the Institute, will address the Baltimore meeting. In addition to Dr. Lewis and Mr. Jones, Henry D. Teft, director of the Institute's Department of Packinghouse Practice and Research, and director of the Division of Industrial Relations, and Pendleton Dudley, director of the New York office of the Institute, will attend and address the meetings at New York and Philadelphia. Dr. Lewis, Mr. Teft and Mr. Jones will address the meeting at Boston. At Pittsburgh vice president Wesley Hardenbergh, Dr. Lewis and Mr. Jones will be speakers. All of the meetings are open to any packer or sausage manufacturer who may wish to attend.



What Better Gift for Packer Friends?

Give practical gifts to your friends in the industry! Here's a gift you can send with the assurance that it will be received with welcome and enjoyed throughout the entire year. You'll be remembered many times for your good judgment.

THE NATIONAL PROVISIONER

If your gift is THE NATIONAL PROVISIONER, the subscription will be started with the December 23 issue, delivered immediately after Christmas and continuing every week for a full year. The cost is only \$3.00.

PORK PACKING

This comprehensive volume covers all phases of pork plant operation and will be referred to constantly and permanently appreciated. The cost for this new operating manual, the most complete ever published, is only \$6.00 plus 25c postage. Flexible leather \$1.00 extra. Special combination offer of THE NATIONAL PROVISIONER for one year plus copy of PORK PACKING, only \$8.00 for both.

SENT WITH HOLIDAY GREETING

Your gifts will arrive in time for CHRISTMAS, together with handsome holiday greeting giving your name as sender. Send coupon and remittance now — we'll handle all details for you.

SEND THE COUPON—WE'LL DO THE REST

Two Coupons Below for Convenience in Ordering

THE NATIONAL PROVISIONER, INC.
407 S. Dearborn St., Chicago, Ill.

Please send to the following address:

Name.....

Address.....

THE NATIONAL PROVISIONER
for 1 year..... price \$3.00
or

PORK PACKING BOOK..... price \$6.25
or

PORK PACKING BOOK AND THE
NATIONAL PROVISIONER... \$8.00 for both
Your Name & Address.....

THE NATIONAL PROVISIONER, INC.
407 S. Dearborn St., Chicago, Ill.

Please send to the following address:

Name.....

Address.....

THE NATIONAL PROVISIONER
for 1 year..... price \$3.00
or

PORK PACKING BOOK..... price \$6.25
or

PORK PACKING BOOK AND THE
NATIONAL PROVISIONER... \$8.00 for both
Your Name & Address.....

Trad
Ru
St
M
week
resu
to te
marl
heav
comp
stock
and
a tim
fere

Co
ber
on t
cial
pack
reve
and
abo
pear
sigh

Ca
fact
lard
Nov
the r
repo
but
of t
some
plies
prov

D
hog
price
170-
@3.
with
the

R
poi
com
viou
week
eign
expa
appe

O
end
of
Unit
man
cour
land
lbs.
sam
lbs.
Nov
131,
lbs.

E
clud
1,33

Provision and Lard Markets

WEEKLY REVIEW

Trade Active—Market Weaker—Hog Run Large—Lard Trade Satisfactory—Meat Demand Fair—Hogs Lower—Stock Yard Strike a Factor.

Market for hog products the past week was active and heavy in tone, the result of December evening up prior to tender day and heaviness in the hog market. Hog run was comparatively heavy and the situation was somewhat complicated by a strike at the Chicago stock yards. Sentiment was more mixed, and there was a tendency to look on for a time. The result was that prices suffered a rather sharp reaction.

Considerable switching from December to the later months was apparent on the part of commission houses, especially in lard. Warehousemen and packinghouse interests were doing the reverse. Routine news cut little figure, and the Government's efforts to bring about a reduction in the hog population and a stronger hog market appeared to have been completely lost sight of for the time being.

Cash trade in lard was reported satisfactory, but some were fearful that the lard supplies during the last half of November might show an increase over the mid-month stock figures. Trade was reported moderate to slow in meats, but colder weather over a good part of the country appeared to have helped somewhat. Government lifting of supplies for needy relief continued, but proved ineffective again the past week.

Hog Runs Continue Heavy.

During the latter part of the week hogs sold actively at slightly better prices than the lows of the week, with 170- to 300-lb. weights bringing \$3.75 @ \$3.90. Latter price was top, compared with a nominal top of \$3.75 earlier in the week.

Receipts of hogs at western packing points last week were 533,400 head, compared with 495,700 head the previous week and 381,300 head the same week a year ago. A weakening in foreign exchange rates served to unsettle export interest in hog products for a time, but foreign interest in provisions appeared to be routine in character.

Official exports of lard for the week ended November 13 were 8,952,000 lbs., of which 5,881,000 lbs. went to the United Kingdom, 1,271,000 lbs. to Germany, 1,088,000 lbs. to other European countries, 294,000 lbs. to the Netherlands, 121,000 lbs. to Cuba and 297,000 lbs. to other countries. Exports the same week last year totaled 7,897,000 lbs. Lard exports from January 1 to November 13 this year have been 506,131,000 lbs., compared with 491,764,000 lbs. the same time last year.

Market Outlook Improved.

Exports of hams and shoulders, including Wiltshires, for the week were 1,330,000 lbs., against 1,368,000 lbs. last

year; bacon, including Cumberlands, 276,000 lbs., against 469,000 lbs.; packed pork, 475,000 lbs., against 231,000 lbs. last year.

There was a feeling current in the East that the action of the market for hog products the past two weeks represented a readjustment of the Chicago hog price to that of markets in other parts of the country. There is an undercurrent of belief that ultimately the Government's efforts must help hog products, the same as it is expected to do for some of the other major commodities. However, large stocks of provisions have been built up. For a time these pressed upon the markets, but these stocks are gradually being reduced from week to week, and the position of the market is being improved by the outlook for more employment during the winter.

Future prices and demand appear to depend on the attitude of hog raisers in marketing hogs the balance of the winter season. In the spring, it is felt, the picture will show a material change, especially from a supply standpoint.

See page 34 for later markets.

PORK—Market was steady at New York. Mess was quoted at \$17.00 per

barrel; family, \$20.50 per barrel; fat backs, \$14.00 @ \$16.00 per barrel.

LARD—Demand was fair and the market irregular. At New York, prime western, tax included, was quoted at 5.35 @ \$5.45c; middle western, tax included, 5.25 @ \$5.30c; New York City, 4% @ 4½c, no tax, tierces and tubs, tax included, 6c; refined Continent, 5 @ 5½c; South America, 5½ @ 5½c; Brazil kegs, 5½ @ 5½c; compound, car lots New York, 7c; smaller lots, 7½c.

At Chicago, regular lard in round lots was quoted at 20c under January; loose lard, 40c under January; leaf lard, 40c under January.

BEEF—Market was steady at New York, with demand fair. Mess was nominal; packet, nominal; family, \$11.50 @ \$12.50 per barrel; extra India mess, nominal.

WORLD PORK REVIEW.

(Statement by U. S. Dept. of Agriculture.)

The 1933-34 hog marketing year opened with hog production control measures starting or in progress in most of the world's leading producing countries, including the United States.

Indications are for a reduction in total market supplies of hogs early in 1933-34 in both the United States and

Cut-Out Values Slightly Better

Hog prices and product values continued their decline during the week just ended, but cutting values showed some little improvement over those of a week earlier although all averages of hogs used in the test cut at a loss.

Owing to unsettled conditions during the first two days of the week on the Chicago stockyards, the inclusion of the holiday and the weakness in hog prices, receipts dropped off considerably locally as well as at the eleven principal markets. At Chicago, receipts for the three-day period totaled only 72,000 head as against 99,500 a week ago and 106,000 a year ago. At the eleven markets receipts totaled 272,000 compared with 361,000 a week ago and 322,000 a year ago.

Top for the week at \$4.00 was made

on Tuesday. Wednesday's closing top was \$3.90 and on Monday \$3.85. The average each day stood at \$3.60. Choice light and medium weight butchers were in strongest demand, while light light and extremely heavy butchers sold at considerably lower prices.

The following test, worked out on the basis of live hog costs, including the processing tax of 50c per hundred which on December 1 was increased to \$1.00 per hundred, shows improvement in the cut-out values of the lighter averages but with a loss of over \$1.00 per head on the heaviest average, this being only 5c under the loss of the previous week.

Prices of both hogs and product used in the test are the average of those shown daily in THE NATIONAL PROVISIONER DAILY MARKET SERVICE, with average costs and credits applicable to Chicago plants used.

	160 to 180 lbs.	180 to 220 lbs.	220 to 250 lbs.	250 to 300 lbs.
Regular hams	\$1.23	\$1.16	\$1.15	\$1.15
Picnics	.29	.28	.25	.23
Boston butts	.23	.23	.23	.23
Pork loins	.87	.72	.65	.58
Bellies, light	.95	.94	.61	.20
Bellies, heavy	—	—	.19	.46
Fat backs	—	—	.10	.28
Picnics and jowls	.06	.10	.11	.15
Rare meat	.10	.10	.10	.10
P. S. lard, rend. wt.	.61	.69	.61	.57
Spareribs	.06	.06	.06	.06
Regular trimmings	.08	.08	.07	.07
Feet, tail, neckbones	.04	.04	.04	.04
Total cutting value	\$4.54	\$4.40	\$4.26	\$4.10
Total cutting yield	68.50%	69.50%	71.00%	72.00%
Crediting edible and inedible offal values to the above totals and deducting from these the cost of well finished live hogs of the weights shown plus all expenses, including the processing tax of 50c per cwt., the following results are secured:				
Loss per cwt.	\$.03	\$.23	\$.31	\$.40
Loss per hog	\$.05	\$.46	\$.73	\$1.10

CUT YOUR GRINDING COSTS



STEDMAN'S Type "A" Hammer Mills are especially adapted for the reduction of packinghouse by-products, fish scrap, etc. Their extreme sectional construction saves time in changing hammers and screens and in the daily clean-up which is required where edible products are reduced.
Nine sizes—5 to 100 H.P.—capacities 500 to 20,000 pounds per hour. Write for bulletin 302.

STEDMAN'S FOUNDRY & MACHINE WORKS
AURORA, INDIANA, U.S.A. FOUNDED 1834

Europe. It appears, however, that in several European countries the low point in hog numbers has been reached. Hog prices in both America and Europe were considerably higher in recent weeks than a year ago. In the European exporting countries production control measures and the higher prices prevailing for the limited volume of cured pork accepted in Great Britain have improved the prices paid for hogs. In Germany and Great Britain, both importing countries, protective measures have given a marked stimulus to hog prices.

The decline in volume of international trade in hog products may be continued into 1933-34. The export outlet for United States lard probably will be curtailed because of the very high German import duty. The export outlet for cured pork, which has already been greatly reduced, is subject to British efforts to protect and increase domestic production.

The 1932-33 exports of bacon from the United States reached a new low total for recent years. Exports of hams and shoulders were larger than in 1931-32 but still relatively small. Lard exports were slightly larger than in either of the two preceding marketing years but below the post-war average. The bulk of the lard exports brought unusually low returns.

FEWER HOGS IN DEMAND.

Continued decline in Danish hog numbers is indicated by returns from the July, 1933, census which showed a hog population 10.2 per cent smaller and a decline in sow population of 17.2 per cent when compared with that of a year earlier. In the first six months of 1933, total inspected slaughter was only 3,408,000 head compared with 4,054,000 head in the 1932 period. Indications point to still further reductions according to reports to the U. S. Department of Agriculture. Outlets for pork other than the British and domestic markets are said to be unremunerative and the policy of those in control of the reduction plan is to discourage production until marketings come into line with demand from the profitable outlets.

Cards are issued to producers which permit them to secure the English price for the probable number of hogs which the English and home markets will absorb in a given period. Production is discouraged by the limited number of cards and by the low prices paid for hogs without cards. The marked de-

cline in numbers of bred sows in the face of higher bacon hog prices is the first indication of reduced breeding operations as a result of the scheme. Since July the card issue has been reduced further owing to cuts in the British bacon import quotas, and prices of hogs without cards have declined. Feeder pig prices also have declined since the card system became operative last March, and have reached unprofitable levels.

LARD TRADE IN GERMANY.

Lard sales in Germany during October showed an increase of almost \$1.00 per 100 kilograms. The improvement was caused not only by the usual increase in sales at this time of year, when milk and butter production declines and the consumption of all animal fats increases, but also by the near exhaustion of free port stocks imported before July 19, 1933, when the new duty went into effect. Importers and dealers are reported to be looking forward to a good demand for lard during the remainder of the year, though the present economic situation will not permit anything like the former trade to be established, according to the American vice-consul at Hamburg. Lard arrivals at the port of Hamburg during October totaled about 5,162 metric tons, of which 4,500 tons were from the United States, 635 tons from Denmark and 27 tons from the Argentine.

GERMAN MEAT IMPORT DECLINE.

Decline in the import of livestock and meats into Germany during the nine months of the current year is very marked compared with the same period of 1932. Livestock imports, principally cattle, were 52 per cent less and exports of livestock, principally hogs, were 27 per cent below similar exports in 1932. Meat imports were 26 per cent below those of the 1932 period, the main reduction being in the shipment of fat backs and pork. Fresh livers were the only product showing an increase. This amounts to 17 per cent.

GERMAN HOGS AND LARD.

Hog prices in Berlin for the week ended November 16 are quoted at \$16.32 per hundred, compared with \$14.90 a week ago and \$8.48 the same time a year ago. Lard in tierces at Hamburg was listed at \$15.39 per cwt. as against \$13.94 a week ago and \$9.05 a year ago.

SCRAP PRESS

300 to 1200 Tons

Hydraulic Crackling Ejector
Hoop guided on Rods
Quality High, Price Low

Ask us about them

Dunning & Boschert
Press Co., Inc.
362 West Water St.
Syracuse, N. Y., U. S. A.
Established 1872



PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended Nov. 25, 1933:

	Week ended		Jan. 1,
	Nov. 25,	Nov. 26,	1933 to
	1933.	1932.	Nov. 25,
M lbs.	M lbs.	M lbs.	1933.*
Total	1,666	981	1,330 73,078
To Belgium	5	2	449
United Kingdom	1,606	915	1,293 65,590
Other Europe	12	---	601
Cuba	33	55	2,427
Other countries	10	9	3,921

HAMS AND SHOULDERS, INCLUDING WILTSHIRES.

Total	1,666	981	1,330	73,078
To Belgium	5	2	449	
United Kingdom	1,606	915	1,293	65,590
Other Europe	12	---	601	
Cuba	33	55	2,427	
Other countries	10	9	3,921	

BACON, INCLUDING CUMBERLANDS.

Total	1,089	498	276	18,865
To Germany	246	30	169	1,471
United Kingdom	328	53	33	4,392
Other Europe	221	190	17	6,806
Cuba	50	30	---	3,680
Other countries	244	185	57	2,507

PICKLED PORK.

Total	43	284	475	15,030
To United Kingdom	14	22	72	1,090
Other Europe	---	3	---	711
Canada	28	51	254	3,418
Other countries	1	208	208	140

LARD.

Total	11,317	7,089	8,952	517,448
To Germany	2,914	1,572	1,271	115,772
Netherlands	260	542	294	35,586
United Kingdom	7,487	4,105	5,831	263,579
Other Europe	398	264	1,088	35,425
Cuba	113	241	121	6,900
Other countries	145	375	297	37,477

TOTAL EXPORTS BY PORTS.

Week ended Nov. 25, 1933.

Hams and shoulders, Bacon, Pork	Pickled Lard, M lbs.	M lbs.
Total	1,666	1,089
Boston	---	---
Detroit	1,065	67
Port Huron	145	6
Key West	53	---
New Orleans	10	54
New York	411	870
Baltimore	---	---
Mobile	---	---
Norfolk	2	92

DESTINATION OF EXPORTS.

Hams and shoulders, Bacon, M lbs.	Pickled Lard, M lbs.
Exported to:	
United Kingdom (total)	1,606 328
Liverpool	601 250
London	563 64
Manchester	107 ---
Glasgow	229 14
Other United Kingdom	106 14

Exported to:

Germany 2,914

Hamburg 2,914

*Corrected to October 31, 1933, to include all ports.

†Exports to Europe only.

LARD AND GREASE EXPORTS.

Exports of lard from New York City, Nov. 1, 1933, to Nov. 29, 1933, totaled 8,813,808 lbs.; tallow, 1,266,955 lbs.; greases, 377,600 lbs.; stearine, 186,800 lbs.

December 2, 1933.

THE NATIONAL PROVISIONER

31

Tallow and Grease Markets

WEEKLY REVIEW

TALLOW—The feature in the tallow market in the East the past week was a more or less drying up of export business, a moderate setback in prices, and the development of a good domestic trade. Sales of extra were reported at 3½c f.o.b., followed by sales at 3½c f.o.b., the latter a drop of ¼c from the previous week.

Export interest was shut off for a time by the slump in foreign exchange rates from last week's highs, but on the decline domestic tallow consumers entered the market in a liberal way and were estimated to have absorbed between 1,000,000 and 1,500,000 lbs. This made for a situation where the market was pretty closely sold up.

A renewal of the advancing domestic gold price again shot foreign exchanges upwards, but export interest in tallow the last few days has been quiet. However, there was a feeling current that further depreciation of the dollar will take place in this country, with a natural advance in foreign moneys against the dollar in the near future, so that the prospects of additional foreign business in tallow appear quite favorable.

At New York special was quoted at 3½c; extra, 3½c; edible, 4c nominal.

At Chicago, a steady market prevailed in tallow, with inquiries fair and offerings light. In some quarters there was talk of the possibility of quite a little western tallow moving eastward owing to foreign absorption and a rather closely sold-up condition in the eastern market. At Chicago, edible was quoted at 4½c; fancy, 3½c; prime packer, 3%@3½c; No. 1, 3½c; No. 2, 2¾c.

There was no London auction this week. At Liverpool, Argentine beef tallow, November-December, was unchanged to 20s 3d. Australian good mixed, November-December, was also unchanged at 20s 3d.

STEARINE—Market at New York was quoted at 5% plant, but western stearine was reported offered at New York at 5% delivered. At Chicago, the market was very steady. Oleo was quoted at 4%@5c.

OLEO OIL—Demand was moderate the past week, but the market was steady. Extra at New York was quoted at 5%@6%c; prime, 5%@6c; lower grades, 5@6c.

At Chicago, the market was moderately active and steady. Extra was quoted at 5%.

See page 34 for later markets.

LARD OIL—Market displayed a firmer tone the past week, although little change was noted in prices. Demand was again limited to immediate requirements. At New York, prime was quoted at 9%c in barrels; extra winter, 8c; extra, 7½c; extra No. 1, 7½c; No. 1, 7c; No. 2, 6½c.

NEATSFOOT OIL—Demand was quiet, but the market was steadier, re-

flecting the firmer tone in raw materials. At New York, pure was quoted at 13c; extra, 7½c; extra No. 1, 7½c; cold test, 16½c.

GREASES—Market for greases in the East was quieter and barely steady the past week, being influenced somewhat by the Government grease sales the previous week, a slight easing in the basis for tallow, and a weakening in Exchange rates. Some routine interest was noted at New York this week, but there was more of a tendency to await developments. A renewed firming in the major commodities following monetary developments was offset in greases however, to some extent by an unsteady lard market in the West.

At New York, yellow and house were quoted at 3@3½c; A white, 3½@3½c; B white, 3%@3½c; choice white, 4@4½c.

At Chicago, market on tallow was steady, with inquiries reported fair and offerings light. Brown was quoted at 2½@2½c; yellow, 2½@2½c; B white, 3½c; A white, 3½c; choice white, all hog, 3%@3½c.

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, Nov. 29, 1933.

Last sales of ground tankage were at \$2.50 and 10c and of unground at \$2.00 and 10c f.o.b., basis New York, with producers now quoting the same price on ground but for unground they are asking \$2.25 & 10c.

Last sales of ground dried blood were at \$2.50 per unit, f.o.b. New York, and stocks are cleaned up, with some sellers having sold their December production at this price. South American for November arrival was sold at \$2.85 per unit, c.i.f. Atlantic ports.

Sulphate of ammonia was advanced in price \$1.00 for December delivery and producers are not quoting as yet for delivery January forward.

It is expected that nitrate of soda will be advanced in price. Present quotations are for December delivery only.

WORCESTER SALT BROADCAST.

On Friday night, December 8th, the Worcester Salt Company sponsors a musical program over a large number of stations on the Columbia network. For the new series of programs they have chosen some of radio's most famous musicians. These programs will be broadcast on Friday evenings at 6:45 P. M., E.S.T. over the following stations: WLBZ, Bangor, Me.; WFEA, Manchester, N. H.; WAAB, Boston; WEAN, Providence, R. I.; WDRG, Hartford, Conn.; WOKO, Albany, N. Y.; WFBL, Syracuse, N. Y.; WHEC, Rochester, N. Y.; WKWB, Buffalo; CKLW, Detroit; WABC, New York; WCAU, Philadelphia; WJSV, Washington; and WBT, Charlotte, N. C.

By-Products Markets

Chicago, Nov. 29, 1933.

Blood.

Blood continues in good demand.

	Unit Ammonia.
Ground and unground.....	\$2.50@2.75
Digester Feed Tankage Materials.	
Sales reported this week at \$2.00.	
Unground, 10 to 12% ammonia.....	\$2.00@2.25
Unground, 8 to 10% ammonia.....	2.00@2.25
Liquid stick.....	@1.50

Dry Rendered Tankage.

Both offerings and inquiries continue light.

Hard pressed and exp. unground per unit protein	\$.45@ .50
Soft prsd. pork, ac. grease & quality, ton	@20.00
Soft prsd. beef, ac. grease & quality, ton	@18.00

Packinghouse Feeds.

Market steady with last week.

	Per Ton.
Digester tankage meat meal.....	\$30.00
Meat and bone scraps, 50%.....	@35.00
Steam bone meal, 65%, special feeding per ton	@27.50
Raw bone meal for feeding.....	@35.00

Fertilizer Materials.

Inquiries continue good. Sales at \$2.00 reported.

High grd. tankage, ground, 10@12% am.	@ 2.00 & 10c
Bone tankage, ungrd., low gd., per ton	@15.00
Hoof meal	@ 1.90

Bone Meals (Fertilizer Grades.)

Trading continues slow. Prices nominal.

Steam, ground 3 & 50	\$21.00@22.00
Steam, unground, 3 & 50	19.00@21.00

Horns, Bones and Hoofs.

Some export inquiry for hoofs reported.

Horns, according to grade	\$60.00@90.00
Mfr. skin bones	\$55.00@85.00
Cattle hoofs	25.00@30.00
Junk bones	15.00@16.00

(Note—Forgoing prices are for mixed carloads of unassorted materials indicated above.)

Gelatine and Glue Stocks.

Product moving in better volume. Prices nominal.

	Per Ton.
Kip stock	\$10.00@12.00
Calf stock	12.00@15.00
Sheeps, pixies	@10.00
Horn piths	16.00@17.00
Cattle jaws, skulls and knuckles	24.00@25.00
Hide trimmings (new style)	4.00@ 6.00
Hide trimmings (old style)	0.00@ 8.00
Pig skin scraps and trim, per lb.	3/4 @ 3/4c

Animal Hair.

Market somewhat stronger.

Summer coil and field dried	4@ 1c
Winter coil dried	1 1/2 @ 1 1/2c
Processed, black, winter, per lb.	@ 64c
Processed, grey, winter, per lb.	@ 54c
Cattle switches, each	1 1/2 @ 1 1/2c

*According to count.

MEAT IMPORTS AT NEW YORK.

Principal meat imports at New York for the week ended November 25, 1933:

Point of origin.	Commodity.	Amount.
Canada—Sausage		532 lbs.
Canada—Pork cuts		2,490 lbs.
Canada—Calf livers (frozen)		3,100 lbs.
England—Ham		233 lbs.
England—Beef		2,749 lbs.
Germany—Sausage		1,056 lbs.
Germany—Ham		1,300 lbs.
Uruguay—Canned corned beef		51,540 lbs.
Uruguay—Jerked beef		42,271 lbs.
Hungary—Salami		550 lbs.

December 2, 1933.

WORLD OIL SITUATION.

Total potential production of vegetable oils appears to be smaller for 1933 than in 1932, according to information available in the U. S. Bureau of Agricultural Economics. Animal oils and fats, however, are in considerably larger supply this year than last, and stocks of most oleaginous products, especially edible products, continue larger. There are indications of a somewhat larger international trade in oils and oil materials in the first half of 1933 as against a year earlier, and some upward movement in prices.

The German policy of self sufficiency in animal fats is the outstanding development in the international trade factors affecting oleaginous products. Butter imports are controlled by contingents, while lard imports are checked by an import duty of about 15c a lb. The butter substitutes industry is restricted by raw material import controls and production quotas. In most countries, low butter prices have tended to reduce the use of butter substitutes.

In the United States, the advance in prices for most oils has been well defined. Supplies of butter, lard, and substitutes for both, however, are still more than adequate to meet demand. Consumption of margarine fell to an unusually low level in 1932. Imports of whale oil are larger than last year, but much below the unusually large 1931 figures.

Decreased world production of vegetable oils, with possible exception of peanut oil, applies to the leading edible oils. It applies also to oils used in soap making and to the drying oils, notably flaxseed and hempseed. The smaller production is in part due to lack of demand during 1932, both in this country and Europe, and in part to reduced crops of oil bearing materials last year and this year. Prices during the latter part of 1932 were unusually low.

The potential supply of vegetable oils, as indicated by the production of oilseeds reduced to terms of oil, is undoubtedly much larger than the amount of oil actually produced, since factors other than seed production enter into a consideration of the amount of oil seeds crushed for oil. Such factors are relative prices of different vegetable oils and animal fats, uses of oilseeds for industrial purposes other than oil production, as in the case of peanuts for human and stock food, and supplies of vegetable oilseeds retained for seed, feed, etc.

Among the edible oils, cottonseed oil is the outstanding item in such oils utilized in the United States, since it is a product of American agriculture as well as the basis of products which compete with American lard. A major factor in the immediate situation for lard and lard substitutes* is the present large storage stocks of both lard and cottonseed oil (the principal constituent of lard substitutes). Production of lard and cottonseed oil was relatively large during 1932, and lard production during the first half of 1933 was smaller than last year. A reduction in the production of both of these products in 1934 is probable. Exports of lard may be curtailed somewhat as a result of the increase in the German import duty on lard. The reduction in the supply of lard for domestic consumption in 1934, therefore, will not be

so large as the decrease in production.

Prices of lard, lard substitutes and cottonseed oil have advanced sharply since April, 1933. A slight improvement in consumer demand for lard and other shortening agents and cooking fats also has occurred during recent months. Further advances in the prices of lard and lard substitutes and to some extent the maintenance of the present level of prices will depend largely upon further increases in consumer buying power.

European interest developed last year in soybean oil lost ground in 1933. An important contributing factor has been the restrictions under which the German margarine industry is now working. The oriental export trade in soybeans to Europe lagged behind 1932 figures for the first 7 months of 1933. Indications are for a new crop of Manchurian beans larger than the flood-damaged crop of last year. In the United States, domestic supplies have been sufficient to meet moderately heavy requirements but prices of soybean oil have risen in 1933 relatively more sharply than prices of most other margarine ingredients. The condition of the new crop is below a year ago.

*The term lard substitutes is used here to refer to all lard compounds, vegetable shortenings and other lard substitutes.

MARGARINE MATERIALS USED.

Oleomargarine produced and materials used in manufacture during October, 1933, with comparisons:

Ingredients of Uncolored Margarine:	Oct., 1933.	Oct., 1932.
	Lbs.	Lbs.
Butter	476	11,505
Cocoanut oil	14,644,746	11,854,848
Corn oil	32,594	1,064
Cottonseed oil	1,759,543	1,253,055
Derivative of glycerine	64,514	31,039
Lecithin	304	68
Milk	5,297,695	4,595,522
Neutral lard	782,200	943,422
Oleo oil	1,626,200	1,207,584
Oleo stearine	291,153	271,250
Oleo stock	46,219	30,167
Palm oil	38,181	9,100
Peanut oil	200,681	204,194
Salt	1,360,886	1,163,982
Soda (benzoate of)	8,485	6,539
Sugar	8,906
Total	26,162,784	21,583,398

Ingredients of Colored Margarine:	Oct., 1933.	Oct., 1932.
	Lbs.	Lbs.
Butter	74	125
Cocoanut oil	42,239	64,964
Color	194	163
Cottonseed oil	17,032	16,787
Derivative of glycerine	180	3
Milk	46,069	50,449
Neutral lard	12,437	16,346
Oleo oil	43,863	36,075
Oleo stearine	1,450	1,590
Oleo stock	733	745
Palm oil	4,000	4,650
Peanut oil	2,208	2,684
Salt	19,131	11,305
Soda (benzoate of)	8	6
Sugar	16
Total	189,614	206,922
Total ingredients for colored and uncolored	26,352,398	21,789,320

OCT. MARGARINE PRODUCTION.

Margarine production in October, 1933, showed an increase of 21.1 per cent over the production of the same month a year earlier according to figures reported by margarine manufacturers to the Bureau of Internal Revenue, as follows:

	Oct., 1933,	Oct., 1932,
	lbs.	lbs.
Uncolored margarine	23,513,340	19,358,643
Colored margarine	151,101	168,943
Total production	23,664,450	19,527,586
Uncolored margarine, withdrawn, tax paid	22,559,587	19,500,840
Colored margarine withdrawn, tax paid	42,676	48,852

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Nov. 29, 1933.—Futures market was slightly more active. Twenty-five December contracts were tendered here and promptly stopped. Crude is steady at 3½c lb. for Texas and 3½@3¾c lb. for Valley. Offerings are light. Bleachable is dull and unchanged. Soapstock is slightly lower. Weather continues favorable for late maturing of old crop.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Nov. 30, 1933.—Crude cottonseed oil, 3½@3¾c lb.; forty-one per cent protein cottonseed meal, \$18.85; loose cottonseed hulls, \$6.00@7.00.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Nov. 29, 1933.—Prime cottonseed oil, 3½c lb.; forty-three per cent meal, \$19.00; hulls, \$8.00.

MEMPHIS PRODUCTS MARKETS.

(Special Report to The National Provisioner.)

Memphis, Tenn., Nov. 29, 1933.

Cottonseed meal market was more or less of a pre-holiday affair, with only limited trading. However, the market held very steady, influenced by outside conditions and the marked strength in cottonseed, which today sold at a season's high of \$25.00 for May. There was a fair underlying buying interest at somewhat under sellers' views. Sellers were reluctant to make any concessions. Consuming demand continues of a spotted character, which with the general uncertainty in business circles is such as to lend little encouragement to investment interests. Market, while dull, closed strong at unchanged to 5¢ higher.

COTTON BOUNTY IS INCREASED.

Approximately 600,000 cotton producers who are to receive options on 2,400,000 bales of government-held cotton will receive a 4¢ per pound advance as soon as the necessary forms can be sent out, the director of finance of the AAA said recently. This will result in immediate distribution of \$48,000,000 among those who participated in this year's production control program. About \$20 per bale will be extended to the producer on each bale upon which he is entitled to an option.

MARGARINE TAX COLLECTIONS.

Internal Revenue collections on margarine for September totaled \$87,991.59 compared with \$69,407.18 in the same month a year earlier. Of this amount the collections for each period were divided as follows:

Sept., 1933.	Sept., 1932.
Colored oleomargarine	\$ 8,016.20
Uncolored oleomargarine	58,638.70
Dealers' special taxes	28,436.69

HULL OIL MARKETS.

Hull, England, Nov. 29, 1933.—(By Cable.)—Refined cottonseed oil, 16s 9d; Egyptian crude cottonseed oil, 14s 3d.

Vegetable Oil Markets

WEEKLY REVIEW

Market Active—Trend Easier—Under-tone Nervous—December Evening Up and Monetary Developments Chief Factors—Crude Steady—Cash Trade Fair—Lard Weakness Against Oil Values.

There was a material broadening in operations in cotton oil futures the past week, but bulk of the trade was transferring speculative holdings in December and January to the futures, principally to May and July. Commission houses and professionals sold the near-bys and bought the later months. Interests with refiners' connections were doing the reverse, the latter generally looked upon as transferring of hedges.

There was some outright liquidation and a little professional pressure on the market which made for an easier trend in the main. Market at all times was nervous and somewhat irregular, responding rather quickly to fluctuations in the major commodities and to gossip relative to the monetary situation.

Crude markets eased slightly from the recent levels with futures, but there was no increase in pressure from the South. The larger percentage of the mills are still reported closed down, but recently competitive buying of seed lifted values somewhat. The higher price was said to have brought about an increase in the movement of seed to market.

Trade Routine in Character.

Part of the pressure on oil was traceable to a routine demand from consumers, the latter apparently being a little unsettled at the moment by uncertainty over monetary developments in the future. A good part of the selling was traceable to weakness in the western lard market. A strike at the Chicago stockyards had an unsettling influence for a time.

Reports indicated that fairly good deliveries of cotton oil were being made against old contracts, but trade generally was called routine in character the past week. Crude oil in the Southeast and Valley was more or less nominal. Southeast and Valley were quoted at 3½c; Texas, 3¾c.

Reports were current on Wednesday that the cotton co-ops were estimating the crop at 13,175,000 bales. At the same time, reports came from Washington that the government was about to start its cotton acreage reduction program for the 1934 crop. The effort will be made to reduce plantings to 25,000,000 acres, which on a normal yield, it was calculated, would produce between 8 and 9 million bales.

The December position in the New York market appeared fairly well evened up following deliveries on contract of 29 lots. The oil was put out by commission houses and local factors and was stopped by local handlers and interests who at times operate for refineries and packers.

Statistically, the position of oil is

rather well known. Supplies unquestionably exceed the probable seasonal demands. Nevertheless it is felt that oil on a gold basis fairly well discounts the situation, particularly with the bulk of the oil supplies in strong hands. It is also rather generally admitted that any material strengthening in lard or cotton, for one reason or another, would readily find reflection in cotton oil values.

COCOANUT OIL—Demand was quiet the past week, and the market was steady owing to a reactionary trend in some quarters. There was no pressure of supplies. At New York, tanks were quoted 3¾c. At the Pacific Coast, tanks for the balance of this year were quoted at 2½c; early next year, 3c.

CORN OIL—Demand was moderate, but the market was rather firm. Last business reported was at 4c, tanks, Chicago. There has been more or less uncertainty over the processing tax which became effective Friday, December 1.

SOYA BEAN OIL—Consuming demand was limited, but the market was steady. Prices were quoted at 6c f.o.b. mills.

PALM OIL—Dull and nominal conditions generally prevailed in this quarter. Consumer interest was lacking, and irregular fluctuations in foreign exchange rates, with a lack of cables from the other side, made for uncertainty as to the prevailing price levels here. At New York, the market was quoted nominally. Nigre for shipment, 3.60c; spot, 3¾c; 12½ per cent acid, 3½c; 20 per cent, 3.40c; Sumatra, 3.55c.

PALM KERNEL OIL—Market was dull and nominal and quoted at 3½c bulk in bond c.i.f. New York.

OLIVE OIL FOOTS—Demand was moderate and the market irregular with exchange rates. At New York, spot was quoted at 6%@6½c; shipment, 6@6¼c according to position.

RUBBERSEED OIL—Market nominal.

SESAME OIL—Market nominal.

PEANUT OIL—Market was nominal at 3¾@4c f.o.b. Southern mills.

COTTONSEED OIL—Market irregular; demand fair; prices fluctuated with futures at New York. Southeast and Valley crude, 3½c nominal; Texas, 3¾c nominal.

Market transactions at New York:

Friday, November 24, 1933.

	Range	Closing	Sales.	High.	Low.	Bid.	Asked.
Spot		a					
Nov.		432	a				
Dec.	27	448	430	447	a	448	
Jan.	13	463	455	463	a	460	
Feb.				465	a	485	
Mar.				483	a	489	
April				490	a	505	
May	37	507	489	507	a	trad	
June				510	a	525	

Sales, including switches, 79 contracts. Southeast crude, 3½c bid.

Saturday, November 25, 1933.

	Range	Closing	Sales.	High.	Low.	Bid.	Asked.
Spot		a					
Nov.		440	a				

Dec.	8	441	438	436	a	439
Jan.	454	a	465	
Feb.	455	a	475	
Mar.	4	481	476	477	a	476
April	477	a	495	
May	6	500	496	495	a	500
June	495	a	510	

Sales, including switches, 18 contracts. Southeast crude, 3½c bid.

Monday, November 27, 1933.

Spot	a
Dec.	38	430	412	420	a	430
Jan.	5	449	440	440	a	446
Feb.	445	a	465	
Mar.	465	a	472	
April	470	a	485	
May	19	471	478	488	a	trad
June	488	a	505	
July	501	a	505	

Sales, including switches, 67 contracts. Southeast crude, 3½c nominal.

Tuesday, November 28, 1933.

Spot	a
Dec.	425	a
Jan.	89	442	439	439	a	438
Feb.	440	a	460	
Mar.	1	468	468	460	a	466
April	465	a	480	
May	91	495	485	483	a	485
June	485	a	500	
July	494	a	505	

Sales, including switches, 183 contracts. Southeast crude, 3½c nominal.

Wednesday, November 29, 1933.

Spot	a
Dec.	426	a
Jan.	43	447	440	438	a	442
Feb.	440	a	460
Mar.	460	a	468
April	465	a	485
May	36	490	485	483	a	486
June	485	a	505
July	15	503	500	495	a	505

Sales, including switches, 95 contracts. Southeast crude, 3½c nominal.

Thursday, November 30, 1933.

HOLIDAY—No Market.

See page 34 for later markets.

MORE MARGARINE LEGISLATION.

Eleven states are having or will have special sessions of their state legislatures this year, and in many of these margarine bills are pending or in process of introduction. In Missouri, for example, there are three bills in the house and one in the senate.

One of the house bills would impose a tax of 10c per pound on all oleomargarine; a second would prohibit the sale of any kind of butter substitutes; and a third would impose a tax of 10c per pound on all oleomargarine sold containing any fat and/or oil ingredient other than oleo stock, oleo oil, oleo stearine, neutral lard, cottonseed oil, peanut oil, soy bean oil, corn oil or milk fats. The senate bill would prohibit the use of dairy terms or symbols and the use of color, and would impose a license of \$100 on manufacturers, \$50 on wholesalers, \$5 on retailers and \$2 on hotels, restaurants, etc.

December 2, 1933.

Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions.

Hog products were quiet and barely steady the latter part of the week, holiday interruption, higher gold, lower hog market, a moderate cash demand and the processing tax situation all serving to limit trade. December deliveries were fairly large.

Cottonseed Oil.

Cotton oil was active, trading being mostly changing from nearby to futures. Undertone was steady, with outside markets. Crude was quiet and

unchanged; Southeast and Valley, 3½c lbs. nominal; Texas, 3¼c lb. nominal.

Closing quotations on bleachable prime summer at New York:

Dec., \$4.26@4.40; June, \$4.26@4.44; Feb., \$4.40@4.60; Mar., \$4.64; Apr., \$4.65@4.85; May, \$4.84@4.88; June, \$4.85@5.05; July, \$4.99@5.05.

Tallow.

Tallow, extra, 3½c f.o.b.

Stearine.

Stearine, 5½c plant.

Friday's Lard Markets.

New York, Dec. 1, 1933.—Lard, prime western, \$5.10@5.20; middle western, \$4.95@5.05, tax included; refined Continental, 5½@5¾c; South American, 5½@5¾c; Brazil kegs, 5½@5¾c; compound, car lots, 7c, tax excluded.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on Nov. 29, 1933:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
FRESH BEEF:				
STEERS (1) (300-500 LBS.):				
Choice	\$9.00@10.50			
Good	7.50@ 9.50			
Medium	5.50@ 8.00			
Common	5.00@ 5.50			
STEERS (500-600 LBS.):				
Choice	8.50@ 9.50		9.00@10.00	9.00@10.00
Good	7.00@ 8.50		8.00@ 9.00	8.00@ 9.00
Medium	5.50@ 7.00		6.00@ 8.00	6.00@ 7.00
Common	5.00@ 5.50		5.00@ 6.00	5.00@ 6.00
STEERS (600-700 LBS.):				
Choice	8.00@ 9.00		9.00@ 9.50	8.50@ 9.50
Good	7.00@ 8.00		7.50@ 8.50	7.50@ 8.50
Medium	6.00@ 7.00	6.50@ 7.50	6.00@ 7.50	6.00@ 7.00
STEERS (700 LBS. UP.):				
Choice	8.00@ 8.50	8.50@ 9.00	8.50@ 9.00	8.00@ 8.50
Good	7.00@ 8.00	7.50@ 8.00	7.50@ 8.50	7.50@ 8.00
COWS:				
Good	5.50@ 6.50	6.50@ 6.00	6.00@ 6.50	6.00@ 6.50
Medium	5.00@ 5.50	5.00@ 5.50	5.00@ 6.00	5.00@ 6.00
Common	4.00@ 5.00	4.50@ 5.00	4.00@ 5.00	4.00@ 5.00
FRESH VEAL AND CALF CARCASSES:				
VEAL (2):				
Choice	7.50@ 8.50	9.00@10.00	9.00@11.00	9.00@10.00
Good	6.50@ 7.50	7.50@ 9.00	8.00@ 9.00	7.00@ 9.00
Medium	5.50@ 6.50	6.00@ 7.50	7.00@ 8.00	6.00@ 7.00
Common	4.50@ 5.50	5.00@ 6.00	6.00@ 7.00	5.00@ 6.00
CALF (2) (3):				
Good			7.00@ 8.00	
Medium			6.00@ 7.00	
Common			5.00@ 6.00	
FRESH LAMB AND MUTTON:				
LAMB (38-LBS. DOWN):				
Choice	11.50@12.50	11.50@12.50	13.00@14.50	12.00@13.00
Good	10.50@11.50	11.00@12.00	12.50@13.50	11.00@12.00
Medium	9.50@10.50	10.00@11.00	12.00@12.50	10.00@11.50
Common	8.50@ 9.50	9.00@10.00	11.00@12.00	
LAMB (39-45 LBS.):				
Choice	11.00@12.00	11.50@12.50	12.50@13.50	12.00@13.00
Good	10.00@11.00	11.00@12.00	12.00@13.00	11.00@12.00
Medium	9.00@10.00	10.00@11.00	11.50@12.00	10.00@11.50
Common	8.00@ 9.00	9.00@10.00	10.50@11.50	
LAMB (46-55 LBS.):				
Choice	9.50@10.50	10.00@11.50	11.50@12.50	11.00@12.00
Good	8.50@ 9.50	9.00@10.50	10.50@11.50	10.00@11.00
MUTTON (EWE) 70 LBS. DOWN:				
Good	4.00@ 5.00	5.00@ 6.00	6.00@ 7.00	6.00@ 6.50
Medium	3.00@ 4.00	4.00@ 5.00	5.00@ 6.00	5.50@ 6.00
Common	2.00@ 3.00	3.00@ 4.00	4.00@ 5.00	5.00@ 5.50
FRESH PORK CUTS:				
LOINS:				
8-10 lbs. av.	8.50@ 9.50	9.00@10.00	8.50@10.00	9.00@10.00
10-12 lbs. av.	8.50@ 9.50	9.00@10.00	8.50@10.00	9.00@10.00
12-15 lbs. av.	8.00@ 8.50	9.00@10.00	8.00@ 9.00	9.00@10.00
16-22 lbs. av.	7.00@ 8.00	7.50@ 9.00	7.50@ 8.50	8.00@ 9.00
SHOULDERS, N. Y. STYLE, SKINNED:				
8-12 lbs. av.	5.50@ 7.00		6.50@ 8.00	7.50@ 8.50
PICNICS:				
6-8 lbs. av.		8.00@ 8.50		7.00@ 7.50
BUTTS, BOSTON STYLE:				
4-8 lbs. av.	6.50@ 7.50		7.00@ 9.50	8.50@ 9.50
SPARE RIBS:				
Half sheets	4.50@ 6.00			
TRIMMINGS:				
Regular	3.50@ 4.50			
Lean	7.00@ 8.50			

(1) Includes heifer 450 lbs. down at Chicago. (2) Includes "skins on" at New York and Chicago.

(3) Includes sides at Boston and Philadelphia.

BRITISH PROVISION MARKETS.

(Special Cable to The National Provisioner.)

Liverpool, Dec. 1, 1933.—General market dull and weak, but hams in good demand and trade in lard showing improvement.

Friday's prices were as follows: Hams, American cut, 73s; hams, long cuts, 78s; Liverpool shoulders, square, none; picnics, none; short backs, unquoted; bellies, English, 62s; Wiltshires, unquoted; Cumblanders, unquoted; Canadian Wiltshires, 66s; Canadian Cumblanders, 60s; spot lard, 29s 3d.

LIVERPOOL PROVISION MARKETS.

Arrivals of Continental bacon in the United Kingdom for the week ended November 16 amounted to 57,931 bales compared with 61,702 bales a week ago and 89,348 bales a year ago. Prices at Liverpool of first quality product for the week ended November 16 with comparisons are reported as follows:

Nov. 16, 1933.	Nov. 9, 1933.	Nov. 17, 1933.
American green bellies	\$15.50	\$14.11
Danish green sides	18.86	16.67
Canadian green sides	16.76	14.67
hams	16.85	15.54
American refined lard	8.06	5.51

LIVERPOOL PROVISION STOCKS.

On hand December 1, 1933, with comparisons, estimated by Liverpool Trade Association:

Dec. 1, 1933.	Nov. 1, 1933.	Dec. 1, 1933.
Bacon, lbs.	580,384	256,816
Hams, lbs.	371,120	1,357,104
Shoulders, lbs.	1,680	53,536
Butter, cwt.	3,825	5,304
Cheese, cwt.	27,620	27,014
Lard, steam, tierces.	417	1,487
Lard, refined, tons.	3,040	3,768

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Dec. 1, 1933, show exports from that country were as follows: To the United Kingdom, 72,736 quarters; to the Continent, 6,991. Exports the previous week were: To England, 78,126 quarters; to Continent, 29,168.

N. Y. HIDE FUTURE PRICES.

Saturday, Nov. 25, 1933—Close: Dec. 9.90b; Mar. 11.00@11.10; June 11.60@11.80; Sept. 12.00@12.10; sales 7 lots. Closing 10@20 points lower.

Monday, Nov. 27, 1933—Close: Dec. 9.80b; Mar. 10.80@10.89; June 11.40@11.45; Sept. 11.75@11.85; sales 44 lots. Closing 10@25 points lower.

Tuesday, Nov. 28, 1933—Close: Dec. 9.70b; Mar. 10.86@10.97; June 11.45@11.60; Sept. 11.80@11.95; sales 4 lots. Closing 10 points lower to 6 points higher.

Wednesday, Nov. 29, 1933—Close: Dec. 9.90b; Mar. 10.90@11.00; June 11.50@11.55; Sept. 11.80@11.85; sales 27 lots. Closing unchanged to 20 points higher.

Thursday, Nov. 30, 1933—Holiday Thanksgiving Day.

Friday, Dec. 1, 1933—Close: Dec. 9.90n; Mar. 10.90@11.00; June 11.40@11.60; Sept. 11.70@11.85; sales 9 lots. Market closing unchanged to 10 points lower.

Hide and Skin Markets

Chicago.

PACKER HIDES—There appeared to be a good steady market for packer hides this week. At the opening of the week, two packers sold a total of 36,000 hides at steady prices, running mostly to straight Nov. take-off.

This trading included 7,000 native steers at 10½c for heavies; 1,000 extreme light native steers at 10¾c, this price reported available for all points. Total of 7,000 butt branded steers sold at 10½c, and 4,000 Colorados at 10c. One packer sold 1,000 heavy Texas steers at 10½c, with light Texas steers quoted 9½c last paid, and extreme light Texas steers 10c.

One sale of 2,000 heavy native cows was reported at 10c, and 2,000 northern point light native cows at 10½c; River point light cows quoted 10¾c last paid and available for more. Total of 12,000 branded cows sold at 10c, all steady prices. One packer also sold a car native bulls this week at 7c.

There are more orders in the market for hides at these prices as the week closes, but other packers are fairly well sold up and not inclined to sell any hides ahead. The market has a firm appearance, despite the fact that winter quality hides are ahead. The hide market has shown independent strength recently, aside from the fluctuations in sentiment due to outside financial and political news. Movement of leather reported picking up and leather prices responding in a fairly encouraging way to the higher cost of raw materials.

SMALL PACKER HIDES—Last trading locally in small packer all-weights, Nov. production of some outside plants, was at 10c for native cows and steers and 9½c for branded, previous week. Another local small packer moved Nov. hides on packer selection at 10½c basis for light cows and 9½c for branded cows.

Last trading in Pacific Coast market, previous week, was at 9c, flat, for steers and cows, f.o.b. shipping points.

FOREIGN WET SALTED HIDES—Exchange rates have been fluctuating considerably, due to expiration of stabilization agreement on Argentine money. At close of last week, 4,000 each, Anglo, Wilson and Smithfield steers, sold at \$24.00, equal to 11½c, c.i.f. New York, as against \$24.00 or 11½c paid earlier. Two lots of 2,000 each Nacionals sold to Europe at \$26.50, variously figured equal to 11½c@11¾c.

COUNTRY HIDES—The country market is easier, due mostly to the fact that the heavier country kill is getting under way at this season and offerings are much more plentiful. Country extremes had been selling almost on a par with packer light native cows earlier, due to scarcity of offerings, and the widening of the differential between these two descriptions is not unusual at this season. Buyers are quick to take advantage of this and are not pressing for country hides but are willing to take on occasional lots at prices in line with their ideas. All-weights quoted 8½@8¾c, selected, delivered. Heavy steers and cows slow and quoted 7½@7¾c, trimmed. Buff weights quoted 8½@8¾c, trimmed. Extremes 10c asked, with 9½c best bid

available for trimmed; dealers report buying some slightly under these figures for buffs and extremes. Bulls 4½@5c, flat. All-weight branded 6½@6¾c, flat, less Chicago freight.

CALFSKINS—Packer calfskins well cleaned up to Nov. 1 and packers' ideas about a cent over last sales. Last trading in Oct. calf was at 21c for heavies 9½/15-lb. from preferred northern points, and 19½c for River points, with lights under 9½-lb. at 15½c.

Chicago city calfskins talked at 14@14½c for 8/10-lb.; car 10/15-lb. sold at 17c, and up to 18c asked; market appears firm. Outside cities, 8/15-lb., quoted 15@15½c, nom.; mixed cities and countries 13@14c; straight countries 9@10c. Last sale of Chicago city light calf and deacons was at \$1.00.

KIPSKINS—Packer northern native kipskinds nominally 15c, based on a recent sale of Sept.-Oct. over-weights at 14c for northerns; however, packers talking 16c for Nov. northern natives.

Last sale of Chicago city kipskinds was at 13½c. Outside cities quoted 12½@13c, mixed cities and countries 11@11½c, straight countries about 9c.

HORSEHIDES—Market fairly firm but prices about unchanged; choice city renderers generally quoted around \$3.50, mixed city and country lots around \$3.00.

SHEEPSKINS—Dry pelts quoted 15@16½c for full wools, short wools 10@11c, pieces and torn skins 7@8c. Demand light for shearlings but production running light also, and most packers pulling their No. 1 shearlings. Last reported sales of packer shearlings at 65c for No. 1's, 50c for No. 2's, and 35c for clips; sales reported in another direction at 5c less for No. 1's and No. 2's. Pickled skins were fairly well sold up couple weeks back at \$4.50@4.75 per doz. packer lambs at Chicago, bulk of business reported at \$4.62½. New York market quoted about on same basis. Packer wooled lambs quoted \$1.95 last paid to an independent packer at Chicago. Outside small packer lamb pelts around \$1.15.

New York.

PACKER HIDES—Market active and steady. One packer sold Nov. hides at 10½c for native and butt branded steers and 10c for Colorados; another packer

Handling Hides

Much money is undoubtedly lost by the packer through improper take-off and curing of hides and skins.

Complete directions for the proper handling of hides and skins have been published by THE NATIONAL PROVISIONER. Subscribers can obtain copies by sending in the following coupon, accompanied by a 5-cent stamp:

The National Provisioner:
Old Colony Bldg., Chicago, Ill.

Please send me copy of directions for take-off and curing of hides and skins.

Name
Street
City

(Enclosed find 5c in stamps.)

sold Nov. branded hides same basis, having moved Nov. natives earlier. Market about cleaned up on steers.

CALFSKINS—Stronger prices paid for calfskins early this week. The 5-7's are quoted \$1.25@1.40. About 10,000 heavier skins sold at \$1.90 for packer 7-9's, and \$2.60 for 9-12's, with collectors' calf quoted about 10c under these figures. Market fairly well cleaned up.

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended November 25, 1933, were 5,154,000 lbs.; previous week, 5,117,000 lbs.; same week last year, 4,597,000 lbs.; from January 1 to November 25 this year, 205,331,000 lbs.; same period a year ago, 178,035,000 lbs.

Shipments of hides from Chicago for the week ended November 25, 1933, were 5,869,000 lbs.; previous week, 4,922,000 lbs.; same week last year, 6,089,000 lbs.; from January 1 to November 25 this year, 234,563,000 lbs.; same period a year ago, 227,640,000 lbs.

WEEKLY HIDE IMPORTS.

Imports of cattle hides at leading U. S. ports, week ended Nov. 25, 1933:

Week ending	New York	Boston	Phila.
Nov. 25, 1933	30,910		
Nov. 18, 1933	27,899	860	
Nov. 11, 1933	48,093		
Nov. 4, 1933	7,405	3,400	
	1,457,728	82,257	86,801
Nov. 26, 1932	11,174		
Nov. 19, 1932	38,006		18,963
	500,749	48,210	214,833

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended Dec. 1, 1933, with comparisons, are reported as follows:

PACKER HIDES.			
Week ended	Prev. week.	Cor. week.	1932.
Spr. nat.			
strs. 10½@11n	10½@11n	6½@7n	
Hvy. nat. str. 10½	10½	6@6n	
Hvy. Tex. str. 10½	10½	6@6n	
Hvy. butt brnd'd str. 10½	10½	6@6n	
Hvy. Col. str. 10	10	6@5½	
Ex-light Tex. str. 10	10	6@5n	
Brnd'd. cows. 10	10	6@5n	
Hvy. nat. cows. 10	10	5@5½	
Lt. nat. cows. 10½@10%	10½@10%	5@5½n	
Nat. bulls. 6½@7n	6½@7n	4@4n	
Brnd'd. bulls. 6½@6n	5½@6n	3½@3½n	
Calfskins. 15½@22n	15½@22n	8½@10n	
Rigs. nat. 12@12m	12@12m	8@8	
ov-wt. 14@15n	14@15n	13½@7	
Kips. 11½@12m	11½@12m	11½@5½	
Slunks. reg. 70@80	70@80	40@40	
Slunks. hrs. 40@50	40@50	30@35	
Light native, butt branded and Colorado steers 1c per lb. less than heavies.			

CITY AND SMALL PACKERS.			
Nat. all-wts. @10	@10	5@5½n	
Brnd'd. 9½	9½	4½@5n	
Nat. bulls. 6½	6½	3½@4n	
Brnd'd. bulls. 6	5½@6n	3@3n	
Calfskins. 14@17	14@17	11½n@8	
Kips. @13½	@13½	6@6½n	
Slunks. reg. 65@65	65@65	30@35	
Slunks. hrs. 35@35	35@35	25@25	

COUNTRY HIDES.			
Hvy. steers. 7½@7½	7½@7½	3½@3½	
Hvy. cows. 7½@7½	7½@7½	3½@3½	
Buff. 8½@8½	9@9½	6@6½	
Extremes. 9½@9½	10@10½	6@6½	
Bulls. 4½@5	5@5½	2½@2½	
Calfskins. 9@10	9½@10	4@4½	
Kips. 9@9	9@9	4@4½	
Light calf. 50@60n	50@60n	25@25n	
Deacons. 50@60n	50@60n	25@25n	
Slunks. reg. 20n	20n	10n@10n	
Slunks. hrs. 10n	10n	5n@5n	
Horsehides. 3.00@3.60	2.75@3.50	1.75@2.25	

SHEEPSKINS.			
Sml. pkr. lambs.			
lambs. @1.15	1.10@1.20	40@45	
Pkr. shearlings. 60@65	60@65n	6@6½	
Dry pelts. 15@16½	15@16½	5@5½	

Live Stock Markets

CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Nov. 29, 1933.

CATTLE—Compared with close last week: All light steers and yearlings 25c higher, edge off general trade at close. Some light heifers and mixed yearlings sold as much as 50c higher early in week when all representative weights were actively higher. Medium weight and weighty steers closed barely steady, having lost early advance. Late demand for bullocks scaling over 1,200 lbs. was narrow unless such cattle were strictly choice. Extreme top light and long yearlings, \$6.25; toppy, 1,388-lb. averages, \$6.10; 1,461 lbs., \$5.75; numerous loads weighty in between grade steers, \$4.25@5.00, comparatively little with weight selling above \$5.50 at close; other killing classes, mostly steady to strong on erratic and irregular market.

HOGS—Compared with last Friday: Market mostly 10@15c lower; light lights, 15@40c lower; pigs, 50@75c down; packing sows, 20@25c off. Late top, \$3.90; majority better grade 210 to 250 lbs., \$3.85 and \$3.90; 260 to 300 lbs., \$3.75@3.85; 300 to 460 lbs., \$3.15@3.75; 170 to 200 lbs., \$3.60@3.85; light lights, \$3.00@3.50; pigs, \$2.25@3.00; packing sows, \$2.75@3.10; smooth lightweights, to \$3.25.

SHEEP—Compared with close last week: Fat lambs little changed; good to choice lambs, \$7.00@7.25 largely, with native throwouts, \$4.50@5.25 frequently. Week's top, \$7.40; sheep, steady; scattered ewes, \$1.50@3.00, according to kind.

KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kan., Nov. 29, 1933.

CATTLE—Supply of fed steers and yearlings was in excess of last week. Due to strike at Chicago there was an improved demand the first two days of the week locally and values worked to higher levels. On Wednesday some weakness developed on the medium weight and heavies, and most of the advance was erased. Light weight fed steers and yearlings closed at strong to 25c higher rates, while others were

steady to weak compared with late last week. Choice mixed yearlings brought \$6.00 for the top, best yearling steers went at \$5.75, while choice 1,309-lb. weights sold at \$5.15. Most of the fed offerings cleared from \$3.75@5.35. Better grades of fed heifers and mixed yearlings are strong to 25c higher, while other grades slaughter cows ruled about steady. Bulls are strong, and vealers held steady, with the practical top at \$5.50.

HOGS—Considerable weakness continued in the hog market during the week and declines of 20@30c were scored as compared with last Friday. On Tuesday the top dropped to \$3.65, lowest level since early last May. Shipping demand has been narrow, but packers were fairly aggressive buyers up until the mid-week session when most of the loss was registered. On late rounds Wednesday most sales ranged from \$3.50 down to packers. The late shipper top was \$3.70, paid very sparingly for choice 190- to 210-lb. weights. Packing sows ruled 15@25c off at \$3.00 and down.

SHEEP—Fat lambs met a dependable outlet and are selling at 25c higher prices. Choice fed lambs reached \$7.25, while best native went at \$7.15. Most of the fat lambs ranged from \$6.75@7.15 on late days. Desirable clippers sold up to \$6.25. Mature sheep held at steady levels, most fat ewes selling from \$2.75 down, a few odd head bringing \$3.00.

ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., Nov. 29, 1933.

CATTLE—Compared with close last week: Light weight steers, steady; others, a shade lower, with some low-priced weighty kinds off 25c; mixed yearlings and heifers, strong to 25c higher; cow stuff, strong; bulls, 10@15c higher; vealers, 50c higher. Bulk of steers brought \$3.75@5.85, several loads of 942- to 1,043-lb. yearlings topping at \$6.00; best matured steers, \$5.85, scaling 1,116 lbs. Best heavy steers registered \$5.25. Most mixed yearlings and heifers, \$4.25@5.75; mixed steers and heifers and straight heifers, \$6.00. Beef cows went largely at \$2.25@3.00; top, \$3.75; low cutters,

mostly \$1.25@1.50. The three-day session closed with top sausage bulls \$2.75; top vealers, \$6.25.

HOGS—Compared with last week's close, hog prices showed uneven declines, losses varying from 15@25c on hogs and 25@50c on pig stuff. Packing sows ruled off 25@30c. Packer and butcher buyers were the main purchasers, shipping interests giving little or no support to the trade. A top Wednesday of \$3.75 was realized, with majority of 150- to 240-lb. averages \$3.65@3.75. Offerings of 120 to 150 lbs. were most numerous at \$2.75@3.60; 110 lbs. down, \$2.00@2.50; packing sows, \$2.60@2.80.

SHEEP—After showing early strength lamb values eased off. Compared with last Friday sales varied from steady to 25c lower, tops affected least. A high point of \$7.50 was reached Tuesday by choice lambs with Wednesday's top at \$7.40, majority on packer account going at \$6.75@7.00. Sales of clipped lambs varied during the three-day period from \$6.25@6.60. Sheep held firm; fat ewes, largely \$2.00@2.75.

OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Neb., Nov. 29, 1933.

CATTLE—Fed steers and yearlings met with a good demand. On the early days of week prices were stronger, with all classes strong to as much as 25c higher than last week's close, yearlings and light steers showing the most upturn. She stock and bulls sold strong to 10@15c higher, and vealers held fully steady. A few head of light yearlings sold at \$6.10; load lots around 975 lbs., \$6.00; 1,059 lbs., \$5.90. Medium weights, around 1,200 lbs., earned \$5.50; weighty steers, \$5.25.

HOGS—Hog prices are 15@25c lower than last Saturday. Wednesday's top, \$3.40; bulk 180- to 260-lb. averages, \$3.30@3.40; 260 to 350 lbs., \$3.10@3.30; 140 to 180 lbs., \$3.00@3.30; sows, \$2.75@3.15; stags, \$2.00@2.50.

SHEEP—Lamb and yearling prices are 15@25c higher than last Friday. Matured sheep are strong. Broad packer demand and some inquiry from shippers resulted in an active market on each day, and clearances were complete. Wednesday's bulk fed wooly lambs, \$6.75@7.10; top, \$7.15; bulk sorted native lambs, \$7.00; extreme weights, down to \$6.00; bulk fed

**Order Buyer of Live Stock
L. H. McMURRAY**

Formerly of McMurray-Johnston, Inc.
Indianapolis, Indiana

**Hogs - Sheep - Calves - Cattle
H. L. SPARKS & CO.**

National Stock Yards, Ill.—Phone East 6261
Mississippi Valley Stock Yds., St. Louis, Mo.
Phone Colfax 6900 or L. D. 299

Graybill & Stephenson

**Order Buyers of Hogs
KANSAS CITY STOCK YARDS
The Market of Quality
Kansas City, Mo.**

**Do you buy your Livestock
through Recognized Purchasing Agents?**

December 2, 1933.

THE NATIONAL PROVISIONER

37

clipped lambs, \$6.00; good and choice fed yearlings, \$4.75@\$5.50; good and choice ewes, \$2.00@\$3.00.

SIOUX CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., Nov. 29, 1933.

CATTLE—Slaughter steers and yearlings ruled strong to 25c higher this week. Choice medium weight beefeves and long yearlings made \$5.75. A generous sprinkling cashed at \$5.35 @5.65, and bulk earned \$4.25@5.25. Fat she stock also displayed strength. Load lots of good light heifers earned \$5.00@5.25, and several cars of short feds cleared at \$4.25@4.75. Most beef cows moved at \$2.00@2.50, and low cutters and cutters cashed freely at \$1.50 @2.00. Bulls advanced 15@25c, and medium grades ranged up to \$2.50. Vealers remained firm. Choice went at \$5.00.

HOGS—Continued bearish influences reduced hog prices to lowest levels since last March. Compared with last Friday, most classes showed 30@40c declines. Wednesday's top dropped to \$3.35, while bulk of 170- to 340-lb. weights ranged \$3.15@3.30. Light lights earned \$2.75@3.15, with packing sows sold largely at \$2.75@3.00.

SHEEP—Reinforced by improved killing quality and more urgent shipper demand, higher asking prices netted strong to 25c advances in fat lambs values since last Friday. The week's bulk of fed wool and native slaughter lambs went at \$6.75@7.15; week's top, \$7.25 to all interests; majority of fed clipped offerings, \$6.00@6.25. Aged sheep shared the advance. Slaughter ewes sold up to \$3.00, and fed yearlings strengthened to around \$5.25.

ST. JOSEPH

(Reported by U. S. Bureau of Agricultural Economics.)

St. Joseph, Mo., Nov. 29, 1933.

CATTLE—Fat cattle found a ready outlet as the week opened, but demand eased off at mid-week on medium weight and heavy steers. Compared with last week's close, light fed steers and yearlings are 10@15c higher; extremes, 25c up on light yearlings under 900 lbs. Medium weight and heavy steers finished about steady. Cows, steady to weak; bulls, strong; vealers, steady. Choice 1,018-lb. yearlings, \$5.75; bulk fed steers and yearlings, \$4.00@5.50; best load 741-lb. heifers, \$5.25; bulk beef cows, \$2.00@2.75; few, \$3.00; cutter grades, \$1.40@1.85; bulls, \$2.00@2.35; top vealers, \$5.50.

HOGS—Prices have declined steadily all week and were 25@40c lower today than last week's close on all butcher grades and 15@25c lower on sows. Top hogs today brought \$3.70 sparingly; bulk of good and choice offerings, \$3.50 @3.65; late sales, mostly \$3.50. Most sows for the day brought \$2.75@3.10; extreme heavies, \$2.60@2.65.

SHEEP—Compared with last week's close, prices are 15@25c higher on fat lambs and yearlings, with highest prices of the week paid today. Choice fed lambs brought \$7.25 today; top natives, \$7.10; bulk native offerings, \$6.75@7.50; summer clipped lambs, \$6.50; fresh clips, \$6.25.

ST. PAUL

(By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.)

So. St. Paul, Minn., Nov. 28, 1933.

CATTLE—Cattle trade has been on a strong basis so far this week, better steers and yearlings scaling around 1,200 lbs. down selling at \$4.75@5.50 or better; choice 1,250 to 1,350 lbs., \$5.00@5.35; plainer yearlings, \$3.00@4.00. Grain-fed yearling heifers earned \$4.50@5.50; butcher heifers, \$3.50@4.25; cutter and common, \$1.50@3.25. A few good cows brought \$2.65@3.00; bulk butcher cows, \$2.00@2.50; cutters, \$1.25@1.75; common and medium bulls, \$1.75@2.50; good bulls with weight, around \$2.65. Bulk better vealers cashed at \$3.50@4.50.

HOGS—Hog prices dropped mostly 20c Tuesday, placing better 160- to 260-lb. weights at \$3.40@3.50. A few choice 190- to 240-lb. averages sold up to \$3.60, but the practical top was \$3.50. Better 250- to 260-lb. weights sold at \$3.00@3.40; better 140 to 150 lbs., \$3.00@3.25; desirable 100 to 140 lbs. suitable for killers, \$2.50@3.00; packing sows, mostly \$2.75@3.00.

SHEEP—Lamb trade was not fully established up to a late hour. A few sales of better grades were made at \$6.75, with bulk held at \$7.00. Fat ewes cleared at \$1.50@2.50.

CORN BELT DIRECT TRADING.

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., Nov. 30, 1933.

Hog runs continued heavy and demand slow at 22 concentration points and 7 packing plants in Iowa and Minnesota, and current quotations are 10@20c, mostly 20c, lower than last week's close. Practically all interests killed at winter capacity, but supplies exceeded requirements. Late bulk of 180- to 260-lb. weights, \$3.25@3.55; 270- to 325-lb. weights, \$3.00@3.30; better grade 160 to 180 lbs., \$3.00@3.40; light and medium weight packing sows, \$2.50@3.00.

Receipts of hogs unloaded daily at these 22 concentration points and 7 packing plants for the week ended Nov. 30, were as follows:

	This week.	Last week.
Fri., Nov. 24.....	24,800	31,000
Sat., Nov. 25.....	35,500	26,900
Mon., Nov. 27.....	69,400	53,000
Tues., Nov. 28.....	26,400	20,700
Wed., Nov. 29.....	32,500	41,100
Thurs., Nov. 30.....		

HOLIDAY.

What are proper temperatures for cutting hogs? See "PORK PACKING," The National Provisioner's latest book.

KENNETT-MURRAY LIVESTOCK BUYING ORGANIZATION



Cincinnati, Ohio

Indianapolis, Ind.

Detroit, Mich. Dayton, Ohio

Nashville, Tenn. Omaha, Neb.

Louisville, Ky. Lafayette, Ind. Montgomery, Ala. Sioux City, Ia.

CANADIAN LIVESTOCK PRICES.

Leading Canadian centers, top live-stock price summary, week ended Nov. 23, 1933:

BUTCHER STEERS.			
	Up to 1,050 lbs.	Week ended Nov. 23.	Prev. week.
Toronto	\$ 5.10	\$ 5.00	\$ 4.75
Montreal	4.50	4.25	4.75
Winnipeg	4.50	4.50	4.25
Calgary	3.50	3.00	3.10
Edmonton	3.75	3.25	3.74
Prince Albert	2.50	2.50	2.75
Moose Jaw	3.50	3.50	3.25
Saskatoon	4.10	3.50

VEAL CALVES.			
	Up to 1,050 lbs.	Week ended Nov. 23.	Prev. week.
Toronto	\$ 7.50	\$ 8.00	\$ 6.00
Montreal	6.50	6.25	6.00
Winnipeg	7.00	6.00	6.00
Calgary	3.50	2.75	3.75
Edmonton	4.00	4.00	3.75
Prince Albert	2.50
Moose Jaw	4.00	4.00	4.00
Saskatoon	3.00	3.00	3.50

SELECT BACON HOGS.			
	Up to 1,050 lbs.	Week ended Nov. 23.	Prev. week.
Toronto	\$ 7.20	\$ 6.85	\$ 4.50
Montreal	7.10	6.75	4.75
Winnipeg	6.50	6.20	3.85
Calgary	6.35	5.90	3.50
Edmonton	6.35	6.00	3.50
Prince Albert	6.20	5.90	3.55
Moose Jaw	6.25	5.95	3.60
Saskatoon	6.20	5.90	3.55

GOOD LAMBS.			
	Up to 1,050 lbs.	Week ended Nov. 23.	Prev. week.
Toronto	\$ 7.50	\$ 6.25	\$ 4.75
Montreal	6.25	6.25	4.75
Winnipeg	6.00	5.50	4.00
Calgary	4.75	4.50	3.75
Edmonton	4.50	4.00	4.00
Prince Albert	3.75	3.50	2.75
Moose Jaw	4.25	4.25	3.50
Saskatoon	4.00	3.75	3.50

HOUSING AT CHIEF CENTERS.			
Combined receipts at principal markets, week ended Nov. 24, 1933:		Cattle Calves Sheep.	
At 20 markets:		Cattle	Calves Sheep.
Week ended Nov. 24.....	190,000	596,000	268,000
Previous week	268,000	717,000	281,000
1932	190,000	443,000	261,000
1931	252,000	754,000	412,000
1930	214,000	658,000	305,000
1929	278,000	755,000	339,000
1928	261,000	755,000	339,000

Hogs at 11 markets:			
	Week ended Nov. 24.	Previous week	1932
	517,000	619,000	374,000
	374,000	561,000	593,000
	561,000	667,000	746,000
	667,000	746,000	517,000
	746,000	619,000	374,000
	374,000	561,000	593,000
	593,000	667,000	746,000
	667,000	746,000	517,000
	746,000	619,000	374,000

At 7 markets:			
	Cattle	Hogs	Sheep
Week ended Nov. 24.....	136,000	438,000	180,000
Previous week	169,000	524,000	185,000
1932	177,000	381,000	190,000
1931	170,000	495,000	273,000
1930	145,000	494,000	190,000
1929	189,000	552,000	245,000
1928	186,000	587,000	207,000

NEW YORK LIVESTOCK.

Receipts of livestock at New York markets for week ended Nov. 25, 1933, are reported as follows:

	Cattle	Calves	Hogs	Sheep
Jersey City	4,505	5,996	5,036	42,727
Central Union	1,787	1,595	176	12,067
New York	867	1,977	14,309	7,475

Total 7,159 9,568 19,521 62,269

Previous week 8,159 12,776 24,135 65,737

Two weeks ago 7,309 8,973 18,067 58,049

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, November 25, 1933, with comparisons, are reported to THE NATIONAL PROVISIONER as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	5,714	12,722	8,548
Swift & Co.	4,274	4,787	15,503
Morris & Co.	1,846	—	6,650
Wilson & Co.	4,659	17,026	7,039
Anglo-Amer. Prov. Co.	1,428	—	—
G. H. Hammond Co.	2,438	—	—
Libby, McNeill & Libby	514	—	—
Shippers	11,734	6,665	7,189
Others	5,668	35,791	6,123
Total	5,965	411	17,526

Brennan Pkg. Co., 800 hogs; Independent Pkg. Co., 2,498 hogs; Boyd, Lunham & Co., 1,701 hogs; Hygrade Food Products Corp., 5,448 hogs; Agar Pkg. Co., 0,912 hogs.

Total: 38,390 cattle, 6,570 calves, 97,068 hogs, 51,062 sheep.

Not including 2,335 cattle, 569 calves, 57,853 hogs and 11,701 sheep bought direct.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,943	555	7,185	1,866
Cudahy Pkg. Co.	2,455	585	2,456	3,121
Morris & Co.	1,810	557	—	1,982
Swift & Co.	2,941	831	15,540	1,834
Wilson & Co.	2,405	590	5,037	2,959
Independent Pkg. Co.	—	330	—	—
Joe. Baum Co.	108	—	—	—
Others	4,348	339	3,608	127
Total	16,910	3,457	34,226	11,860

OMAHA.

	Cattle & Calves.	Hogs.	Sheep.
Armour and Co.	5,945	14,382	7,420
Cudahy Pkg. Co.	4,549	10,171	5,890
Dold Pkg. Co.	902	5,700	—
Morris & Co.	1,863	1,634	2,325
Swift & Co.	6,235	8,949	6,258
Others	—	12,215	—
Eagle Pkg. Co., 6 cattle; Geo. Hoffman Pkg. Co., 33 cattle; Grt. Omaha Pkg. Co., 55 cattle; Omaha Pkg. Co., 66 cattle; J. Roth & Sons, 32 cattle; So. Omaha Pkg. Co., 33 cattle; Lincoln Pkg. Co., 194 cattle; Nagle Pkg. Co., 18 cattle; Sinclair Pkg. Co., 216 cattle; Wilson & Co., 1,117 cattle.	—	—	—
Total	21,164	cattle and calves;	53,058 hogs; 21,900 sheep.

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,446	1,654	14,986	3,363
Swift & Co.	5,113	1,811	16,763	2,474
Morris & Co.	773	211	—	—
Hunter Pkg. Co.	700	—	5,433	—
Hell Pkg. Co.	—	—	2,767	—
Krey Pkg. Co.	—	—	4,477	—
Shippers	938	1,671	14,661	2,388
Others	2,211	221	29,655	487
Total	10,271	5,568	88,742	8,712

Not including 1,796 cattle, 1,513 calves, 60,623 hogs and 2,118 sheep bought direct.

ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Krey Pkg. Co.	—	—	1,025	—
Sieloff Pkg. Co.	90	—	1,894	—
Laclede Pkg. Co.	34	—	140	—
Hise Pkg. Co.	—	—	200	—
American Pkg. Co.	—	—	186	—
Sartoris Pkg. Co.	—	—	100	—
Sokolik Pkg. Co.	127	56	—	66
Shippers	193	312	1,256	1,418
Others	19	36	67	63
Total	453	404	5,148	1,547

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	3,690	282	14,444	5,825
Armour and Co.	4,070	270	14,223	5,955
Swift & Co.	2,945	206	9,539	4,159
Shippers	1,229	6	2,775	1,398
Others	192	17	53	—
Total	12,116	784	41,024	17,337

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,644	300	2,824	661
Wilson & Co.	1,510	382	2,635	572
Others	119	30	451	—
Total	3,278	722	5,910	1,233

Not including 177 cattle bought direct.

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,005	443	2,554	1,001
Dold Pkg. Co.	506	39	1,950	2
Wichita D. B. Co.	17	—	—	—
Dunn-Osterberg	52	—	—	—
Fred W. Dold & Sons	88	—	433	1
Sunflower Pkg. Co.	69	—	125	—
Total	1,737	482	5,068	1,004

Not including 2,800 hogs bought direct.

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,559	118	9,190	3,211
Armour and Co.	2,117	110	6,107	1,685
Others	1,289	183	2,220	1,277
Total	5,965	411	17,526	6,173

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,554	584	21,490	11,936
Armour and Co.	3,064	536	17,719	6,143
Others	584	79	2,310	1,520
Total	6,202	1,190	41,510	19,396

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,167	2,575	2,095	4,608
Cudahy Pkg. Co.	250	642	—	—
Swift & Co.	3,040	3,259	13,756	8,300
United Pkg. Co.	819	75	—	—
Others	1,925	50	20,298	1,286
Total	7,201	6,601	36,149	14,194

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	2,601	8,358	17,352	1,380
Swift & Co., Chi.	—	—	—	525
U.D.B. Co., N.Y.	52	—	—	1,057
The Layton Co.	—	—	887	—
R. Gums & Co.	65	53	—	—
Armour & Co., Mil.	925	4,190	—	—
Armour & Co., Chi.	154	—	—	—
N.Y.B.D.M.C. Co., N.Y.	18	—	—	—
Shippers	233	17	60	40
Others	512	283	4,486	115
Total	4,560	12,857	22,838	3,097

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.	971	538	28,775	2,554
Armour and Co.	391	155	2,172	36
Hilgemire Bros.	10	—	1,020	—
Brown Bros.	23	17	98	—
Stumpf Bros.	—	—	114	—
Indiana Prov. Co.	35	14	128	—
Meier Pkg. Co.	74	—	254	—
Schussler Pkg. Co.	28	—	326	—
Art Wabnitz	20	9	—	24
Shippers	1,305	1,176	21,433	3,066
Others	615	164	411	164
Total	3,470	2,073	54,731	6,444

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons	—	—	—	64
Ideal Pkg. Co.	8	—	436	—
E. Kahn's Sons Co.	1,071	233	5,532	1,063
Kroger G & B Co.	101	53	2,418	—
J. Johnsey Pkg. Co.	2	—	250	—
H. H. Meyer Pkg. Co.	—	—	4,600	—
J. Schlaetzer Sons	103	176	1,945	96
J. F. Schroth Pkg. Co.	21	—	3,036	—
Shippers	584	369	5,380	906
Others	1,075	548	304	218
Total	3,842	1,614	23,179	2,399

	Cattle.	Calves.	Hogs.	Sheep.
Not including 319 cattle, 82 calves, 626 hogs and 238 sheep bought direct.	—	—	—	—

RECAPITULATION.

Recapitulation of packers' purchases by markets for week ended Nov. 25, 1933, with comparisons:

CATTLE.

	Week ended Nov. 25.	Cor. week.
Chicago	38,390	46,433
Kansas City	16,910	20,869
Omaha	21,164	18,004
East St. Louis	10,271	12,866
St. Louis	453	926
St. Joseph	6,202	6,427
Sioux City	12,116	11,860
Oklahoma City	3,273	3,804
Wichita	1,737	2,226
Denver	5,965	4,405
St. Paul	7,201	14,044
Chicago	4,560	7,334
St. Louis	3,470	6,102
St. Joseph	3,842	5,218
Total	135,054	160,631

HOGS.

	Week ended Nov. 25.	Cor. week.
Chicago	97,088	98,633
Kansas City	34,226	35,130
Omaha	53,055	59,591

December 2, 1933.

THE NATIONAL PROVISIONER

39

RECEIPTS AT CENTERS

SATURDAY, NOVEMBER 25, 1933.

	Cattle.	Hogs.	Sheep.
Chicago	500	7,000	2,000
Kansas City	200	600	
Omaha	100	2,500	1,900
St. Louis	100	1,800	100
St. Joseph	300	3,000	1,500
Sioux City	300	3,000	1,500
St. Paul	500	3,000	2,800
Ft. Worth	200	500	
Milwaukee	500		
Denver	100	600	500
Louisville	100	500	
Wichita	100	700	100
Indianapolis	100	5,000	100
Pittsburgh	200	1,500	500
Cincinnati	100	2,000	100
Buffalo	100	400	
Nashville	100	600	600
Oklahoma City	100	200	

MONDAY, NOVEMBER 27, 1933.

	Cattle.	Hogs.	Sheep.
Chicago	16,000	40,000	17,000
Kansas City	10,000	8,000	5,200
Omaha	11,000	11,000	11,000
St. Louis	4,300	12,500	18,000
St. Joseph	2,200	13,000	8,000
Sioux City	5,000	7,500	4,500
St. Paul	3,500	10,000	7,500
Ft. Worth	1,400	600	500
Milwaukee	700	4,000	800
Denver	7,000	6,900	6,000
Louisville	300	900	100
Wichita	300	1,000	900
Indianapolis	500	12,000	1,000
Pittsburgh	400	2,000	2,000
Cincinnati	1,200	4,800	400
Buffalo	1,100	6,200	3,200
Cleveland	700	1,600	1,800
Nashville	100	600	
Oklahoma City	800	600	100

TUESDAY, NOVEMBER 28, 1933.

	Cattle.	Hogs.	Sheep.
Chicago	3,000	20,000	4,000
Kansas City	8,500	5,000	4,000
Omaha	9,000	9,000	
St. Louis	3,800	10,500	1,500
St. Joseph	1,800	7,500	3,500
Sioux City	4,500	9,000	4,000
St. Paul	2,400	12,000	2,800
Ft. Worth	1,300	500	1,000
Milwaukee	1,100	5,500	600
Denver	1,100	8,000	
Louisville	300	700	200
Wichita	800	1,100	300
Indianapolis	2,500	16,000	2,000
Pittsburgh	100	600	
Cincinnati	600	4,600	800
Buffalo	100	300	300
Cleveland	100	800	1,000
Nashville	500	400	
Oklahoma City	800	800	200

WEDNESDAY, NOVEMBER 29, 1933.

	Cattle.	Hogs.	Sheep.
Chicago	5,000	12,000	7,000
Kansas City	4,500	5,000	4,000
Omaha	5,500	7,000	6,000
St. Louis	2,500	7,000	1,000
St. Joseph	1,500	5,500	2,000
Sioux City	3,000	5,500	3,000
St. Paul	4,000	14,000	5,000
Ft. Worth	1,000	500	1,000
Milwaukee	800	4,500	500
Denver	300	800	2,800
Louisville	300	500	200
Wichita	900	1,300	200
Indianapolis	1,000	5,400	1,000
Pittsburgh	1,500	300	
Cincinnati	800	3,300	300
Buffalo	1,600	1,000	
Cleveland	200	600	1,500
Nashville	400	500	400
Oklahoma City	800	400	200

THURSDAY, NOVEMBER 30, 1933.

HOLIDAY.

	Cattle.	Hogs.	Sheep.
Chicago	7,000	35,000	23,000
Kansas City	1,200	3,000	4,000
Omaha	1,700	6,500	7,500
St. Louis	2,000	5,000	1,000
St. Joseph	900	5,000	
Sioux City	1,500	4,500	1,500
St. Paul	1,200	6,500	1,000
Ft. Worth	900	1,000	1,500
Milwaukee	600	2,700	100
Denver	300	800	
Louisville	200	600	100
Wichita	200	800	
Indianapolis	300	6,000	1,500
Pittsburgh	200	5,300	3,000
Cincinnati	1,400	4,500	600
Buffalo	400	4,500	1,800

ARMOUR CHRISTMAS BOX.

As a part of its promotional advertising campaign Armour and Company is offering Christmas boxes of toiletries at a special price for gift use, but not for resale. Inclosed in a carved wooden box of the French Renaissance style are powder, creams, soaps and other preparations so dear to the average woman. In addition, there is a container for dressing table accessories, jewelry or cigarettes. Publicity is given the gift box by means of a direct mail piece done in four colors.

THE NATIONAL PROVISIONER

LIVESTOCK PRICES AT LEADING MARKETS.

Livestock prices at five leading Western markets Wednesday, Nov. 29, 1933, as reported by the U. S. Bureau of Agricultural Economics:

CHICAGO. E. ST. LOUIS. OMAHA. KANS. CITY. ST. PAUL.

	It. It. (140-160 lbs.) gd-ch.	\$8.00@ 3.62	\$3.50@ 3.70	\$3.00@ 3.35	\$3.15@ 3.60	\$2.75@ 3.35
It. wt. (160-180 lbs.) gd-ch.	8.40@ 3.80	3.50@ 3.75	3.25@ 3.40	3.40@ 3.65	3.20@ 3.35	
(180-200 lbs.) gd-ch.	8.95@ 3.90	3.50@ 3.75	3.30@ 3.40	3.50@ 3.70	3.25@ 3.35	
Med. wt. (200-220 lbs.) gd-ch.	9.75@ 3.70	3.25@ 3.70	3.30@ 3.40	3.55@ 3.60	3.05@ 3.25	
(220-250 lbs.) gd-ch.	9.75@ 3.90	3.50@ 3.75	3.20@ 3.40	3.50@ 3.60	3.15@ 3.35	
Hvy. wt. (250-290 lbs.) gd-ch.	9.50@ 3.90	3.50@ 3.75	3.25@ 3.40	3.40@ 3.60	3.25@ 3.25	
Pkg. sows (275-500 lbs.) good	3.00@ 3.25	2.85@ 3.00	2.90@ 2.15	3.00@ 3.15	2.75@ 2.85	
(350-425 lbs.) good	2.75@ 3.10	2.75@ 2.90	2.85@ 3.00	2.80@ 3.00	2.60@ 2.60	
(325-550 lbs.) good	2.75@ 2.95	2.95@ 2.80	2.75@ 2.95	2.80@ 2.85	2.45@ 2.70	
(275-550 lbs.) good	2.65@ 3.00	2.60@ 2.75	2.60@ 2.95	2.50@ 2.75	2.40@ 2.85	
Sltr. pigs (100-130 lbs.) gd-ch.	2.25@ 3.00	2.50@ 3.35	2.75@ 3.75	2.75@ 3.25	2.25@ 2.50	
Avg. cost & wt. Thur. (Pigs excl.)	3.71-226 lbs.	3.46-215 lbs.	3.28-248 lbs.	3.52-219 lbs.	

Slaughter Cattle and Calves:

	STEERS (600-900 LBS.):	CHOICE	5.00@ 6.50	5.75@ 6.25	5.80@ 6.00	5.65@ 6.25	5.35@ 6.00
Good	5.50@ 6.00	5.25@ 5.75	5.00@ 5.60	5.00@ 5.75	4.75@ 5.50	4.75@ 5.25	
Medium	4.25@ 5.50	3.75@ 5.25	4.25@ 5.00	4.25@ 5.25	4.00@ 4.75	3.75@ 5.00	
Common	3.00@ 4.25	2.75@ 3.75	2.75@ 4.25	2.75@ 3.75	2.75@ 3.75	2.25@ 3.75	

STEERS (900-1100 LBS.):

	STEERS (900-1100 LBS.):	CHOICE	5.75@ 6.25	5.50@ 6.00	5.35@ 6.00	5.40@ 6.00	5.00@ 5.85
Good	5.00@ 5.75	5.00@ 5.75	5.00@ 5.75	4.75@ 5.50	4.75@ 5.50	4.75@ 5.25	
Medium	4.00@ 5.00	3.25@ 5.00	3.25@ 5.00	3.40@ 4.65	3.50@ 4.75	3.00@ 5.00	
Common	4.50@ 6.25	4.50@ 5.75	4.50@ 5.75	4.00@ 6.00	

STEERS (1100-1300 LBS.):

	STEERS (1100-1300 LBS.):	CHOICE	5.50@ 5.75	5.25@ 5.75	5.00@ 5.75	4.85@ 5.75	4.65@ 5.50
Good	5.25@ 5.00	5.00@ 5.00	5.00@ 5.00	4.75@ 4.75	4.75@ 4.75	4.50@ 5.00	
Medium	3.00@ 4.25	2.85@ 4.25	2.85@ 4.25	2.75@ 3.25	2.65@ 3.25	2.50@ 3.25	
Common	4.50@ 6.25	4.50@ 5.75	4.50@ 5.75	4.00@ 6.00	

COWS:

	COWS:	CHOICE	3.00@ 5.00	2.75@ 3.25	2.35@ 2.75	2.50@ 2.75	2.35@ 2.75
Good	2.75@ 2.75	2.00@ 3.00	2.00@ 2.75	1.75@ 2.50	1.75@ 2.50	1.25@ 2.50	
Medium	3.00@ 4.00	2.75@ 3.50	2.65@ 3.25	2.65@ 3.25	2.65@ 3.25	2.50@ 3.25	
Common	2.25@ 3.00	2.00@ 2.75	2.25@ 2.75	2.10@ 2.65	2.15@ 2.65	1.85@ 2.50	
Low cutter and cutter	1.50@ 2.25	1.00@ 2.25	1.00@ 2.25	1.35@ 2.10	1.35@ 2.10	1.00@ 2.10	

BULLS (YRLS. EX. BEEF):

	BULLS (YRLS. EX. BEEF):	CHOICE	2.75@ 3.25	2.75@ 3.25	2.35@ 2.75	2.50@ 2.75	2.35@ 2.75
Good	2.25@ 2.25	2.00@ 2.25	2.00@ 2.25	1.75@ 2.25	1.75@ 2.25	1.25@ 2.25	
Medium	3.50@ 4.00	3.00@ 4.00	3.00@ 4.00	3.00@ 4.00	3.00@ 4.00	3.00@ 4.00	
Common	2.50@ 3.50	2.00@ 3.75	2.00@ 3.75	2.00@ 3.75	2.00@ 3.75	1.00@ 3.75	

YEARLING WETHERS:

	YEARLING WETHERS:	(90-110 lbs.) gd-ch.	4.25@ 5.75	4.00@ 5.75	4.00@ 5.50	5.00@ 5.75	4.25@ 5.50
Good	4.25@ 5.75	4.00@ 5.75	4.00@ 5.75	4.00@ 5.75	4.00@ 5.75	4.00@ 5.75	
Medium	3.50@ 4.25	3.00@ 4.25	3.00@ 4.25	3.00@ 4.25	3.00@ 4.25	3.00@ 4.25	
Common	2.25@ 3.00	1.75@ 3.00	1.75@ 3.00	1.75@ 3.00	1.75@ 3.00	1.75@ 3.00	

EWES:

Chicago Section

Frank A. Kohrs, president, Kohrs Packing Co., Davenport, Ia., was a visitor in the city this week.

Frank A. Hunter, president, Hunter Packing Co., East St. Louis, Ill., was a Chicago visitor early in the week.

M. W. Belknap, superintendent, Tovrea Packing Co., Phoenix, Ariz., spent a few days in the city this week.

That mighty pair of Nimrods, Oscar F. Mayer and Oscar G. Mayer, returned last week from their annual hunting trip to the wilds of Wisconsin.

M. R. Rosenberg, formerly assistant manager of Morris wholesale markets, has been appointed manager of that division, succeeding W. N. Parker.

Purchases of livestock at Chicago by principal packers for the first three days of this week totaled 12,316 cattle, 1,310 calves, 30,360 hogs, 15,483 sheep.

J. C. Wood, head of J. C. Wood & Co., packinghouse brokers, spent the Thanksgiving holidays with his daughter, Mrs. Truman Eustis, at Detroit, Mich.

E. G. James, head of the packinghouse brokerage house that bears his name, took occasion on the Thanksgiving holiday to embark on a combined business and pleasure trip.

Paul A. Dett has been transferred from executive duties at Chicago to be general manager of the Sioux City plant of Armour and Company, succeeding F. P. Capera. Mr. Dett formerly managed the Armour plants at Denver and St. Joseph.

Provision shipments from Chicago for the week ended Nov. 25, 1933, with comparisons, were as follows:

	Week Nov. 25.	Previous week.	Same week, '32.
Cured meats, lbs.	18,410,000	19,998,000	16,042,000
Fresh meats, lbs.	56,930,000	54,477,000	27,684,000
Lard, lbs.	11,295,000	9,681,000	5,463,000

SHEPARD HAS NEW ASSISTANT.

Announcement was made this week of the appointment of James T. Bell as assistant chief of the Meat Processing Section of the Agricultural Adjustment Administration, with headquarters at 506 So. Wabash avenue, Chicago. Mr. Bell succeeds George F. Fongar, who returns to his position in the sales organization of the Cudahy Packing Co. Mr. Bell was formerly with the Cudahy Packing Company in the New England sales division.

MEAT AT INTERNATIONAL SHOW.

A display of 1933 styles in meat cuts and of styles popular 40 years ago, is one of the features of the "Quality in Meats" exhibit at the International Live Stock Exposition at Chicago on December 2 to 9. It is said that this year's exhibit will be the most comprehensive and educational exhibit ever staged at this livestock classic. Meat artistry of a high order is being utilized in presenting an exhibit which will not only portray the newer knowledge in meats, but will also stress meat's high nutritive value.

The exhibit is arranged by the National Live Stock and Meat Board in cooperation with the International management and assisted by the U. S. Department of Agriculture and the Institute of American Meat Packers. Scores of beef, pork, lamb and veal cuts on display will illustrate the striking developments in this field.

Of particular interest to homemakers, the exhibit will present suggestions for adding variety to the meat dish in every-day menus and also suggest surprise meat dishes for special occasions. The Board's new food value charts will be on display, showing in easily understandable form the commanding position of meat among common foods as a source of the necessary food elements.

NRA YARDS STRIKE ENDED.

Striking workers of the Chicago Union Stock Yards Company, and certain groups in some of the smaller packing plants located at the yards, returned to their jobs with the settlement of the strike late Tuesday night. The Chicago regional labor board of the NRA, headed by president Robert M. Hutchins of the University of Chicago, acted as mediator in the negotiations. Packing plants were not generally affected.

Two principal issues were raised by the strikers who went out Sunday afternoon and included members of the livestock handlers' union, sheep, hog and butchers union, a branch of the cold storage, hide and cellar union, and some twenty or thirty smaller organizations created with the advent of NRA. These issues were more hours of work and a proposed increase in the hourly wage scale from a minimum of 35c to a maximum of 60c and as high as 98c.

Stock yards and union officials signed an agreement ending the strike which provided that men might go back to work without discrimination; negotiation at once through the Chicago NRA board to settle points in dispute, with an arbitrator to settle any points not agreed upon; during period of negotiations men to receive 10 per cent more pay than the average for the three months ending November 15.

THESE PACKER STRIKES ENDED.

Striking packing house workers at the So. St. Paul plant of Armour and Company returned to their jobs at the close of last week and three strike leaders were arrested as "public nuisances." It was said the arrests were made at the request of the striking employees. Proposal for a strike at another of the large South St. Paul plants was voted down, employees agreeing to abide by their company unions.

The same situation existed at Pittsburgh, Pa. "The strikes at packing plants in Pittsburgh and in St. Paul are over and the employees are either back at work already or are returning as rapidly as their requests for reinstatement can be passed upon by the employes' conference boards," says as-



WILSON DRIVERS WIN SAFETY CONTEST.

Competing with 249 motor trucks of other meat packers in the Chicago territory, the Wilson & Co. plant fleet has won the interfleet drivers safety contest for the third consecutive year. Reports issued by the Chicago Safety Council for the last 12 months stated that the winners in the 22 groups, comprising all industries, with 7,615 trucks operating, traveled 89,413,536 miles during the year.

The trophy for company chauffeurs being the most careful drivers is an engraved bronze plaque with the lettering: "Fourth Annual Interfleet Drivers' Safety Contest Group Winner, Chicago Safety Council, Awarded to Wilson & Co."

Aside from this recognition of safe driving, the Wilson & Co. chauffeurs who have achieved creditable driving records have been the recipients of company awards during the twelve-month period.

PACKERS COMMISSION CO.
SPECIALIZING IN **DRESSED HOGS** FROM THE HOG BELT
CHICAGO BOARD OF TRADE BLDG. :: Phone Webster 3113



December 2, 1933.

THE NATIONAL PROVISIONER

41

Menges & Mange Inc.

ARCHITECTS — DESIGNERS — CONSULTANTS
TO THE MEAT PACKING INDUSTRY

Successors To
BONNELL-TOHTZ CO.

1515 N. GRAND BLVD. ST. LOUIS, MO.

H. P. HENSCHIEN
ARCHITECT
Established since 1909

PACKING PLANTS — PLANT ADDITIONS
RECONDITIONING FOR GOVT. INSPECTION
59 E. Van Buren St., Chicago, Ill.

F. C. ROGERS, INC.

NINTH AND NOBLE STREETS
PHILADELPHIA

PROVISION BROKER

HARRY K. LAX, General Manager

*Member of New York Produce Exchange
and Philadelphia Commercial Exchange*

sistant general manager Myrick D. Harding of Armour and Company. "Operations in the plants affected by the strikes are again normal and deliveries to the trade are being made regularly.

"The men who were on strike and who are now returning are almost unanimous in reporting that they did not quit work because of any injustice or grievance, but that they were kept away from their jobs by fear of violence of picketers, many of whom they did not recognize as their fellow employees or as workers at their plants.

"The strikes obviously did not have the support of the great body of packinghouse workers who look to their conference board representatives to handle any grievances they may have with respect to wages or working conditions, and they have done this so successfully that there have been no strikes or dis-

orders in the twelve years that the employee representation plan has been in effect."

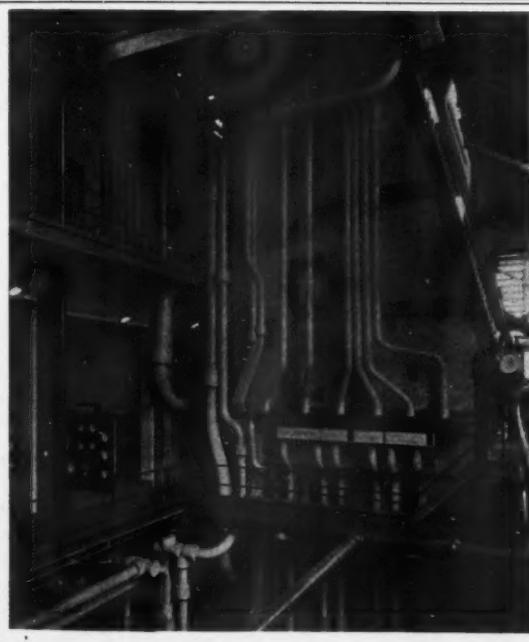
FARM BUYING POWER INCREASE.

Farm mortgage loans made since May 27, 1933, through the Farm Credit Administration have reached a total of \$100,000,000, the governor of the farm credit administration announced this week. This figure includes both first mortgage loans made by the land banks and first or second mortgage loans of the Farm Credit Administration, which were handled through the land banks. This and an equivalent amount poured into the cotton producing states accounts in large measure for the increase in farm buying power reported by mail order houses and similar organizations recently.

WILSON'S ADVICE TO BOYS.

The annual Thanksgiving Day dinner given to the office boys of Wilson & Co. by Thos. E. Wilson was held Wednesday afternoon at the plant. Mr. Wilson told the boys that any job in the company, including his own, was open to any boy, and that every man in the company was glad to help any boy. Other points he stressed were: Be strict with yourself; aim high; make your own code and keep it; times like the present may seem hard, but learn to smile and put your heart into it; be thankful the year 'round, rather than just at this season; people will always eat meat, therefore the opportunities of the packing industry are unlimited.

This is the 16th year Mr. Wilson has been personal host to his office boys. Thirty boys were present.



Through the installation of high pressure power plant equipment, many meat packers are reducing steam and power costs.

High pressure, high temperature piping required for such installations — demands skill and experience to fabricate.

Thirty years of experience in fabricating piping materials, combined with unusual plant facilities and modern methods, enables PITTSBURGH PIPING & EQUIPMENT COMPANY to execute your requirements with accuracy and speed.

Manufacturers of Cast Steel and Iron Fittings, Pipe Bends, Coils, Welded Headers, Creased Bends and Creflex Welding Fittings for every Power Plant Service.



**PITTSBURGH PIPING
AND EQUIPMENT CO.**
43RD ST. & A.V.R.R. PITTSBURGH, PA.

BRANCH OFFICES
Indianapolis New York
San Francisco Cleveland Detroit
Cleveland Houghton, Mich. Boston

D.
BELT
3113

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ended,	Cor. week,
Prime native steers—	Nov. 29, 1933.	1932.
400-600	10½@11	13@13½
600-800	8½@9½	13@13½
800-1000	7¾@8¾	13@13½
Good native steers—		
400-600	9@10	11½@12
600-800	8@9	11½@12
800-1000	7¾@7¾	11½@12
Medium steers—		
400-600	8@9	10%@11½
600-800	7½@7¾	10%@11½
800-1000	7@7½	10%@10½
Heifers, good, 400-600	8½@9½	10@11½
Cows, 400-600	4%@5%	5½@7½
Hind quarters, choice	@13½	@17
Fore quarters, choice	@8	@10

Beef Cuts.

Steer loins, prime	16	@27
Steer loins, No. 1	15	@27
Steer loins, No. 2	14	@22
Steer short loins, prime	22	@35
Steer short loins, No. 1	19	@34
Steer short loins, No. 2	17	@29
Steer loin ends (hips)	12	@20
Steer loin ends, No. 2	12	@19
Cow loins	11	@10
Cow short loins	13	@12
Cow loin ends (hips)	10	@8
Steer ribs, prime	13	@22
Steer ribs, No. 1	11	@19
Steer ribs, No. 2	10	@18
Steer ribs, No. 2	7	@8½
Cow ribs, No. 3	6	@7½
Steer rounds, prime	9½	@12
Steer rounds, No. 1	10	@10½
Steer rounds, No. 2	7½	@10
Steer chuck, prime	8½	@9½
Steer chuck, No. 1	8½	@10½
Steer chuck, No. 2	6	@10
Cow rounds	8	@7½
Cow chuck	5½	@7
Steer plates	5	@8½
Medium plates	3	@4½
Briskets, No. 1	8	@12
Steer navel ends	8½	@7
Cow navel ends	3	@4½
Fore shanks	5½	@8
Hind shanks	4	@4
Strip loins, No. 1, bns.	32	@40
Strip loins, No. 2	30	@35
Sirloin butts, No. 1	18	@23
Sirloin butts, No. 2	16	@14
Beef tenderloins, No. 1	45	@35
Beef tenderloins, No. 2	35	@30
Rump butts	11	@18
Flank steaks	12	@16
Shoulder clods	7	@8
Hanging tenderloins	5½	@7
Insides, green, 6@8 lbs.	8	@11
Outsides, green, 5@6 lbs.	7½	@8
Knuckles, green, 5@6 lbs.	7½	@8½

Beef Products.

Brains (per lb.)	@ 6
Hearts	@ 5
Tongues	@15
Sweetbreads	@15
Ox-tail per lb.	@ 8
Fresh tripe, plain	3½
Fresh tripe, H. C.	3½
Livers	@12
Kidneys, per lb.	@ 8

Veal.

Choice carcass	8 @ 9
Good carcass	6 @ 8
Good saddles	10 @ 12
Good racks	5 @ 8
Medium racks	3 @ 4

Veal Products.

Brains, each	@ 7
Sweetbreads	@35
Calf livers	@38

Lamb.

Choice lambs	12
Medium lambs	10
Choice saddles	13½
Medium saddles	11
Choice fore	11
Medium fore	8
Lamb fries, per lb.	25
Lamb tongues, per lb.	15
Lamb kidneys, per lb.	15

Mutton.

Heavy sheep	3
Light sheep	5
Heavy saddles	4
Light saddles	6
Heavy fore	2
Light fore	4
Mutton legs	5
Mutton loins	8
Mutton stew	2
Sheep tongues, per lb.	9
Sheep heads, each	8

THE NATIONAL PROVISIONER

CHICAGO MARKET PRICES

Fresh Pork, Etc.

Pork loins, 8@10 lbs. av.	@ 9½
Picnic shoulders	@ 7
Skinned shoulders	@ 6
Tenderloins	@ 16
Back fat	@ 5
Boston butts, cellar trim, 2@4	@ 9
Hocks	@ 5
Tails	@ 5
Neck bones	@ 2
Slip bones	@ 5
Blade bones	@ 5
Pig's feet	@ 2
Kidneys, per lb.	@ 5
Livers	@ 3
Brains	@ 4
Ears	@ 4
Snouts	@ 5
Heads	@ 5

DOMESTIC SAUSAGE.

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons	@ 19
Country style sausage, fresh in link	@ 16½
Country style sausage, fresh in bulk	@ 13½
Country style sausage, smoked	@ 15½
Frankfurts in sheep casings	@ 17½
Frankfurts in hog casings	@ 16½
Bologna in beef bungs, choice	@ 15
Bologna in beef middles, choice	@ 16
Liver sausage in beef rounds	@ 13
Smoked liver sausage in hog bungs	@ 17
Liver sausage in hog bungs	@ 16
Head cheese	@ 12½
New England luncheon specialty	@ 17½
Mincé luncheon specialty, choice	@ 16
Tongue sausage	@ 19
Blood sausage	@ 14½
Souse	@ 15½
Polish sausage	@ 18½

DRY SAUSAGE.

Cervelat, choice, in hog bungs	@ 32
Marininger cervelat	@ 15
Farmer	@ 22
Hofmeister	@ 21
B. C. salami, choice	@ 31
Milano salami, choice, in hog bungs	@ 30
B. C. salami, new condition	@ 15
Friseas, choice, in hog middles	@ 26
Genoa style salami	@ 24
Pepperoni	@ 24
Mortadella, new condition	@ 14
Capicolla	@ 31
Italian style hams	@ 26
Virginia hams	@ 26

SAUSAGE MATERIALS.

(F.O.B. CHICAGO, carlot basis.)

Regular pork trimmings	3½@3½
Special lean pork trimmings	@ 7
Extra lean pork trimmings	@ 6
Pork cheek meat	3½@4
Pork hearts	@ 3
Pork livers	@ 3
Native boneless bull meat (heavy)	5 @ 5½
Boneless chuck	@ 4½
Shank meat	@ 4½
Beef trimmings	@ 3½
Beef cheeks (trimmed)	@ 3
Dressed canners, 350 lbs. and up.	@ 3½
Dressed cutter cows, 400 lbs. and up.	@ 3½
Dr. Olympia bulls, 600 lbs. and up.	@ 4
Beef tripe	2½@2½
Pork tongues, canner trim, S.P.	@ 10½

SAUSAGE CASINGS.

(F. O. B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)
Beef casings:

Domestic rounds, 180 pack.	.30
Domestic rounds, 140 pack.	.48
Export rounds, wide	.62
Export rounds, medium	.44
Export rounds, narrow	.53
No. 1 weasands	.12
No. 2 weasands	.07½
No. 2 bungs	.08
Middles, regular	.145
Middles, select wide, 26½27½ in. diam.	.175
Middles, select, extra wide, 2½3 in. and over	.230
Dried bladders:	
12-15 in. wide, flat	.125
10-12 in. wide, flat	.90
8-10 in. wide, flat	.65
6-8 in. wide, flat	.30/35

Narrow, per 100 yds.	.20
Narrow, special, per 100 yds.	.185
Medium, regular	.160
Wide, per 100 yds.	.150
Extra wide, per 100 yds.	.170
Export bungs	.26
Large prime bungs	.21
Medium prime bungs	.14
Small prime bungs	.08
Middle, per set	.20
Stomachs	.08

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.....	\$4.50
Large tins, 1 to crate.....	5.25
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate.....	5.50
Large tins, 1 to crate.....	6.25
Smoked link sausage in hog casings—	
Small tins, 2 to crate.....	4.75
Large tins, 1 to crate.....	5.50

DRY SALT MEATS.

Clear bellies, 18@20 lbs.	@ 5%
Clear bellies, 14@16 lbs.	@ 6%
Rib bellies, 25@30 lbs.	@ 5%
Fat backs, 10@12 lbs.	@ 5½
Fat backs, 14@16 lbs.	@ 6½
Regular plates	@ 5½
Butts	@ 4½
Clear belly, 18@20 lbs.	@ 5%
Knuckles, 5@9 lbs.	@ 26
Cooked hams, choice, skin on, fatted	@ 23
Cooked hams, choice, skinless, fatted	@ 24
Cooked picnics, skin on, fatted	@ 17
Cooked picnics, skinned, fatted	@ 17
Cooked loin roll, smoked	@ 25

WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14@16 lbs.	@ 15½
Fancy skinned hams, 14@16 lbs.	@ 16
Standard reg. hams, 14@16 lbs.	@ 13
Picnic, 4@8 lbs.	@ 11½
Standard bacon, 6@8 lbs.	@ 14
No. 1 beef ham sets, smoked	
Insides, 8@12 lbs.	@ 27
Outsides, 5@9 lbs.	@ 21
Knuckles, 5@9 lbs.	@ 26
Cooked hams, choice, skin on, fatted	@ 23
Cooked hams, choice, skinless, fatted	@ 24
Cooked picnics, skin on, fatted	@ 17
Cooked picnics, skinned, fatted	@ 17
Cooked loin roll, smoked	@ 25

BARRELED PORK AND BEEF.

Mess pork, regular	@ 16.00
Family back pork, 24 to 34 pieces	@ 18.00
Family back pork, 35 to 45 pieces	@ 17.00
Clear back pork, 40 to 50 pieces	@ 15.50
Clear plate pork, 25 to 35 pieces	@ 12.00
Brisket pork	@ 16.00
Lean pork	@ 14.00
Plate beef	@ 11.00
Extra plate beef, 200 lb. bbls.	@ 12.00
Regular tripe, 200-lb. bbl.	\$12.00
Honeycomb tripe, 200-lb. bbl.	15.00
Pocket honeycomb tripe, 200-lb. bbl.	17.00
Pork feet, 200-lb. bbl.	18.25
Pork tongues, 200-lb. bbl.	33.00
Lamb tongues, short cut, 200-lb. bbl.	35.00

OLEOMARGARINE.

White animal fat margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago	@ 8½
Nut, 1-lb. cartons, f.o.b. Chicago	@ 7
Pastry, 60-lb. tubs, f.o.b. Chicago	@ 9½

LARD.

Prime steam, cash, Bd. Trade	@ 84.85

<tbl_r cells="2" ix="3" maxcspan="1" maxrspan="1

Retail Section

Modern Window Display

Do Meat Dealers Know How Much It Means to Their Business?

By A. C. S.

The progressive meat retailer knows that a well-dressed and attractive show window is a great business stimulator.

Markets catering to transient trade rely a great deal upon the show window to attract customers and bring them into the store.

The neighborhood or service market also can attract new customers with a modern display window.

It has been said that the show window is "the eye of a store." It is regarded also as the business card of a store—but in reality it is much more than that.

Window as a Salesman.

Sales specialists claim that there are three distinct functions in making a sale.

1st—To attract attention,

2nd—To create desire,

3rd—To close the sale.

Analyzing these three functions, it is obvious that two of them should be performed directly by the modern store window.

First, it attracts attention, as a show window is practically the only thing that can attract attention to a store. Second, it creates a desire to buy if meats are attractively displayed and priced.

In other words, 66 per cent of the functions of a sale can be accomplished through an attractive show window.

Modernize Inside—Neglect the Window.

A great deal of attention has been paid to the modernizing of equipment inside of the meat market. Modern display cases, tile walls and beautiful back counters are now installed in the modern markets.

But it seems that this progress has not been extended to the show window. In many modern markets the old type of bulkhead show window still exists.

ally obstructs the free flow of light into the store from the outside.

E. G. Shinner and Company, operators of a chain of markets in the Middle West, decided to overcome these various objections and spent considerable time and study in developing a show window which, as the results show, is not alone modern and overcomes these objections, but is extremely attractive.

A Window That Attracts.

One of these windows was constructed in a new market opening up on a busy shopping street in Chicago. The window was such a success that it has been adopted as standard with this progressive company.

The particular street where this new window was first tried out has an abundance of competition all around the store, and it was commented on by every customer who entered the store in the beginning and it is continuing to draw the trade.

In designing this new window the originator, E. G. Shinner himself, set about to create a window which was not alone very attractive but easy to keep clean, easy to display meats under refrigeration, easily accessible and one which would not obstruct light flow into the store.

The illustration shown here gives a very good idea of the principles of this show window, and any passer-by cannot help but be attracted by the beautiful background.

Planned to Get Results.

The market is called the Peacock Market, and peacocks are the subject of the plaster decoration of the background of the window. The colors are soft and the peacocks are painted in their natural colors. All the figures, ornaments, flowers, etc., are made out of plaster composition.

In the center of the window is a glass display case with a curved front. It contains various cuts of meat attractively displayed and perfectly refrigerated.

As can be seen in the plan view, any clerk in the store can walk right up to the display case and take out meats that are freshly displayed at any time without obstruction. There is ample room for anyone to go into the window and keep it clean at all times. The display case is flanked on both sides by two pedestals with vases of flowers.

Anyone studying the picture must admit that this firm has created a show window which is extremely distinctive.

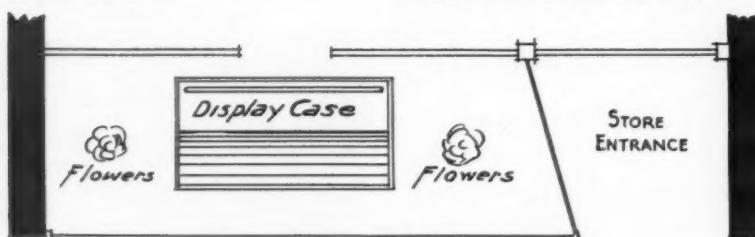


SHOWCASE IN SHOP WINDOW.

Side elevation showing location of showcase in the window of the Shinner store.

From the facts cited it seems rather logical that more attention should be paid to show windows for the very important functions which they can perform.

The old bulkhead type of window construction has quite a few objections. In the first place, the windows are difficult to dress. It is rather hard to get into the windows. It is so much more difficult if they are refrigerated and have solid ribbed partitions. Furthermore, if the window is cased in, it usu-



HOW THE WINDOW IS PLANNED.

Plan view of show window of E. G. Shinner and Company, 71st st., Chicago, showing the general arrangement of display case, flower vases and entrance from store into show window.



NEW WINDOW DISPLAY IDEA ATTRACTS CUSTOMERS.

Artistic window display layout in E. G. Shinner's new Peacock Market in Chicago made such a hit that he has adopted it as standard window design for all his markets.

It seems to overcome all the objections and contains all the features necessary for a modern display window. The trade in general will no doubt find this an inspiration to create more and, if possible, better designs of modern show windows, for one of the most important stimulants for increased meat consumption is attractive display of meats.

Here is one step in the right direction.

RETAIL LABOR CODE SIGNED.

Labor provisions of the retail food and grocery code were approved by President Roosevelt on November 15 under the provisions of the National Recovery Act. This does not include the retail meat industry, which will have a separate code.

Labor rights of employees as outlined in the recovery act are protected under the code, child labor is prohibited, except for those 14 or 15 years of age who may be employed three hours per day provided this does not interfere with day school hours, and for one day per week not to exceed 8 hours. No person under 16 years of age can be employed in delivering merchandise from motor vehicles.

Basic hours of the work week are 48, with not more than 10 hours per day or more than 6 days per week. This does not apply to maintenance and outside service employees who are permitted to work 6 hours per week above the maximum work week unless they are paid at the rate of time and a third for all hours over the additional 6.

With certain exceptions, executives receiving \$35.00 or more per week in cities of over 500,000 population, or \$30.00 or more per week in cities of 100,000 to 500,000 population, or \$27.50 or more per week in cities of 25,000 to 100,000, or \$25.00 per week in cities, towns, villages and other places under 25,000 population may work in excess

of the maximum periods of labor prescribed.

It is provided, however, that an establishment which operates a grocery and meat department as separate units shall be permitted to exempt one worker in addition to the proprietor or executive from all restrictions of hours, provided this worker does not receive less than \$25.00 per week.

In cities of over 500,000 population minimum wages are \$15.00 per week; cities of 100,000 to 500,000 not less than \$14.00; cities 25,000 to 100,000 not less than \$14.00 per week. In smaller cities an increase of 20 per cent in wages is provided, but no employee is paid less than \$10.00 per week, and in towns of 2,500 and smaller and in other places an increase of 20 per cent provided the rate is not increased to more than \$10.00 per week, is required.

These minimum wages do not apply to messenger and delivery boys in the South. But an increase in the rate of pay of this class of employees as of June 1, 1933, is effective with certain limitations.

Weekly wages above the minimum prescribed, effective June 1, 1933, are not to be lowered to conform with those prescribed in the code.

Any division of the food and grocery trade not participating in the formation of the code approved by the President on November 15 may make application to operate under a separate code of labor provisions. This is true of the retail meat industry, a separate code for which has been filed.

SEATTLE DEALERS ELECT.

Retail Meat Dealers' Association of Seattle, Wash., has elected officers for 1934 as follows: President, Henry J. Kruse; vice president, C. E. Schumann; secretary-treasurer, W. P. Lussi; directors, W. J. Clarke, Dan Zido, P. B. Murray and F. W. MacDonald. I. W. Ringer, former secretary, resigned on November 15.

MORE MEAT COOKING SCHOOLS.

Following a very successful fall campaign, in which the National Live Stock and Meat Board's schools of meat cookery in 23 cities were attended by more than 166,000 homemakers and overflow audiences were the rule at practically all sessions, a new schedule covering 28 cities has been arranged. This schedule includes leading cities of the East, as well as through the Central West, Far West and South. In each city a leading newspaper sponsors the program, and will publish a series of educational articles on meat and meat cookery previous to and during the sessions. States in the coming program include Massachusetts, New Jersey, Pennsylvania, Virginia, West Virginia, Illinois, Wisconsin, Kentucky, Kansas, Georgia, Alabama, Tennessee and New Mexico.

Sessions held last week at Indianapolis, Ind., and Portsmouth, O., were attended by 11,300 homemakers, with hundreds turned away each day for lack of seating accommodations. At the last session of the Indianapolis school the home economics teacher of a school for the deaf was present with her entire class. As the demonstration was presented by the Board's lecturer, the teacher acted as interpreter for the class.

NEWS OF THE RETAILERS.

Joe Prusa has taken over the Fred Stoeker Meat Market in Belle Plaine, Iowa.

Carl Peterson has engaged in the meat business in Blooming Prairie, Minn.

William Speicher has purchased the meat market of M. C. Cassin in Columbus, Nebr.

John Olson has opened a meat market at 1507 Lowry st., North Minneapolis, Minn.

The Bootzin Company has been incorporated in Abbotsford, Wis., to deal in meats, groceries, etc., by C. Horwitz, W. H. Stein and J. Havilisch.

Harry Scrock has opened a meat market in the Malone building at Minden, Nebr.

A. H. Fischer is negotiating the purchase of the Chas. Joachim meat market at Morristown, Minn.

Remodeling of the Polaykoff Market, Sioux City, Ia., is nearing completion and a grand opening will be held soon.

New meat markets soon to open in Milwaukee, Wis., are those of Max Levin at 717 West Walnut st., and Hanson Brothers at 2943 N. 3rd st.

The New Meat Market in the Hokstad building, Lemmon, S. D., was destroyed by fire recently.

Ed Cornelius who has engaged in the meat business in Cedar Rapids, Ia., for the past fifteen years, has been appointed manager of the local Buehler Brothers market. He succeeds Floyd Knauss.

The New Addition Food Market, owned by Lester Stormont, has been opened in East Moline, Ill.

Among meat markets opened recently in Minneapolis, Minn., are those of Phil Kanansky, 2503 Central st.; Max Verson, 3404 Lyndale st. south,

December 2, 1933.

Decem

and A. A. Anderson, 1501 W. Broadway.

Gerald Oleson has opened at Traverse City what is described as one of the best equipped grocery, meat and delicatessen stores in Michigan.

S. T. Spangler has engaged in the meat and grocery business in Winthrop, Iowa.

Remodeling of the Riverside Meat Market, Alma, Wis., owned by B. M. Fiebig, has been completed.

AMONG NEW YORK RETAILERS.

Meetings of Brooklyn Branch continue to draw a large attendance. The one on Thursday of last week was presided over by president Anton Hehn. Albert Rosen gave his annual talk on the turkey situation. This branch will conduct a turkey exchange, the same as last year. It will be in charge of business manager, John Harrison. There will be but one meeting during December. This will be on the 14th, at which time nominations and election of officers will occur.

A most successful bunco and card party was held in the McAlpin Hotel, Thursday of last week. Prizes were awarded to the winners at each table by the hostesses, Mrs. J. Stern and Mrs. J. Wyler. A short business meeting followed at which was discussed the theatre party given for the benefit of the Christmas fund. This was held at the Avon Theatre, Monday evening, December 4.

Ye Olde New York branch will hold a special meeting within the next few weeks for the purpose of outlining a plan whereby they can secure assurance from a sufficient number of retail food dealers that they will adhere to definite opening and closing hours, possibly 8 a.m. to 6 p.m., which will enable the association to make application in accordance with the clause in the retail food code providing for uniform operating hours.

WOMAN PACKER PASSES.

Mayme N. Peck, co-partner in the packing firm of L. Newhof & Son of Albany, N. Y., died suddenly at her home in Albany on November 6 after an illness of only three days. She had followed the packing business from childhood, and enjoyed it and her contacts with a wide circle of associates in

spected her ability as a packinghouse executive.

To her goes much of the credit for the erection of the new packing plant of L. Newhof & Son, said to be the finest for its size in the United States. This was completed about a year ago. She was 49 years old and leaves two brothers, Aaron Newhof of Albany, N. Y., with whom she was associated in business, and Simon Newhof of Chicago, Ill.



THE LATE MAYME N. PECK.

the industry, and was one of the few women widely known in the industry.

She was the daughter of the late Lewis Newhof, one of the pioneer cattle slaughterers in New York State. She was very active in both social and business affairs and her sudden death was a severe shock not only to her many friends but to her business acquaintances as well, who considered her a keen business woman and highly re-

HYGRADE GOES TO HAWAII.

With an attendance in excess of six hundred persons, among whom were those prominent in meat circles as well as in other industries, the Hygrade Employes' association made merry on the occasion of its fifth anniversary at a dinner dance held at the Hotel Astor on November 25. The ballroom was transferred into an Hawaiian beach with subdued lighting, foliage, sunken garden effects and an active volcano which, at intervals, added realism to the setting. Four natives furnished Hawaiian music, which was supplemented by a dance orchestra.

Following the dinner an immense birthday cake, on which there were five candles representing the fifth anniversary of the association, was presented to Samuel Slotkin, president of the Hygrade Food Products Corporation. Mr. Slotkin's acceptance speech made quite a hit. At midnight, several thousand balloons were released and were followed by a tropical storm scene which delighted and amused the guests.

The reception committee, with B. Feldman as chairman, had as members N. Meyer, J. Bernstein, H. Stenzler, L. Rosin, H. Slotkin, A. Bauer, and A. Cooper of Philadelphia. Officers of the Hygrade Employes' Association include Samuel Slotkin, honorary president; Louis Rosen, president; B. Feldman, vice president; A. Bauer, financial secretary; A. Firestein, recording secretary, and A. Kaplan, treasurer.

NEW YORK NEWS NOTES.

Vice president H. S. Johnson, produce department, Armour and Company, Chicago, was in New York last week.

President T. E. Wilson, Wilson & Co., Chicago, was a visitor to New York last week. Louis Joseph, manager, beef department, Wilson & Co., New York, is attending the International Live Stock Exposition at Chicago.

Chicago visitors to New York last week included vice president J. P. Spangler Jr.; J. R. White, branch house sales department, and J. L. Liston, produce department, all of Swift & Company.

Those attending the International Live Stock Exposition at Chicago from New York include president Walter Blumenthal; W. Wilson, executive department, and Grover C. Morgan, cattle buyer, United Dressed Beef Company.

HANDLING FANCY MEATS.

When you save hog cheek meat do the cheeks carry the proper amount of fat, based on tank values? Have your foreman read "PORK PACKING," The National Provisioner's latest book.



**COMPLETE
SET only**

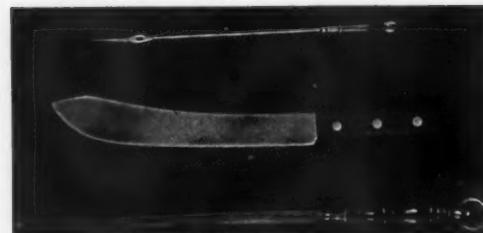
**\$ 5 C. O. D.
Cash Fully Guaranteed!**

Meat Packers' Tools

- 1— 6" Boning Knife, Best Quality Steel
- 1— 9" Solid Steel Market Cleaver, German Pattern, 8 lb. 10 oz.
- 1— 10" Roast Beef Tier, with eye
- 1— 12" Steak Knife, Straight or Cimeter Type (state which)
- 1— 14" Butcher Steel, Genuine "Dick" Magnitized

Offered
at
Substantial
Saving!

**A. C. Wicke Mfg. Co.
414 East 102nd St., New York, N.Y.**



A Page for Purchasing Departments

NEW FLOW METER DESIGN.

Complete re-vamping of design is announced by the Republic Flow Meters Company, Chicago, which brings a new note of beauty and simplicity to their entire line of flow meters. The new engineering features of design are to be found in the method of assembling the actuating elements in the various reading instruments. The basic principle of operation is practically identical with the Republic meters which have been serving industry for the past 23 years.

The new design is built around the cartridge sealed element, a term new to the instrument field. It represents an entirely new conception of instrument design which because of simplicity no doubt will play an important part in future instrument specifications.

The cartridge sealed element consists of the actuating unit designed and built to fit into a metal cartridge which forms a compact, sturdy element ready for mounting on the instrument panel. There are three types of reading instruments—indicator, recorder and integrator. Each has its actuating mechanism mounted in a separate and distinct cartridge sealed element, which is interchangeable and may be easily removed from the back of the panel. The metal cartridges protect the elements from dirt, moisture and abuse.

This new principle of mounting each actuating unit as a separate element greatly simplifies the entire assembly. In previous meter design it was standard practice to mount all of the actuating mechanisms within the meter case, and to approach any part for inspection or removal usually necessitated a complete removal of the instrument from the panel. The innovation enables the plant engineer easily and quickly to remove any specific element without disturbing any of the other units. The meters are mounted nearly flush with the front of the panel board. The bezel of the instrument extends about one inch from the panel. The entire panel is the work of a prominent designer who has specialized in the modern design of industrial equipment.

This simplification in instrument design and assembly has been carried through the entire line of Republic reading instruments, including the two and three pen multiple recorders which combine records of flow, pressures, temperatures, etc., on one chart. In the new design the pen adjustment is accessible from the front of the instrument, the pen is automatically lifted from the chart when the chart knob is unscrewed and the chart knob is part of the pen release assembly and is always held in position. The accuracy of the integra-



tor is not dependent on nor affected by the clock mechanism and operates independently of other reading instruments.

An entirely new boiler horsepower indicator has been introduced, known as the "CS-24" indicator, which has a 24-in. porcelain enamel dial with large white figures on a black enameled field, so that it may be easily read from a distance.

CELLULOSE CASING PRICES.

In keeping with its policy of lowering prices as increased sales reduce costs, the Visking Corp. has announced reduced prices on Visking casings, effective November 13. This is the tenth consecutive price reduction since these casings were placed on the market.

Large printed Viskings are quoted at prices including printing charges for all of the various diameters, lengths and quantities. This, it is thought, will be more convenient for customers than the previous method of quoting printing separately.

No Jax Viskings are now merchandised in a new simplified packing which requires a new type of stuffer horn. These new horns are priced at one-fifth of the cost of the old style.

The new package is only 6 in. long, consisting of a notched pasteboard band inclosing four sides of the casing, and held in place by a perforated pasteboard loop. The method of placing the casing on the stuffing horn preparatory to stuffing is shown step by step in the illustrations.

The package is held in the hands, with the perforated side of the loop up, and package and casing are slid onto the stuffing horn.

The perforated pasteboard loop is then slid off the package, or removed by tearing at the perforations. The package is then lifted upward and removed, the casing remaining on the

stuffing horn. The casing is then drawn over the end of the horn and stuffing done in the usual manner.

NEW LOW PRICE TRUCK.

Two entirely new six-cylinder trucks, rated at 8,000 to 11,000 lbs. gross, to sell in the \$1,000 price field, have been announced recently by the White Company. This is the first time this company has offered a truck in the low-price field. Designated as model 701 and model 702, the former priced at \$1,085 and the latter at \$1,185, these new trucks have features new to the low price field. Among these, a new White six-cylinder engine of 75 horsepower with Stellite screwed-in valve seats, rifle drilled oil passages to all main bearings and rods, four wheel automatically equalized power assisted hydraulic brakes, safety springs, modern chassis arrangement which permits greater payload on shorter wheelbase, with all principal engine and chassis parts heat treated. These new models are available on two wheelbases, namely 132 and 156 inches.

"Replacement buying has already started in large volume and there is every indication that a great many trucks will be purchased within the next few months," president Bean said in his announcement. "Trucks are wearing out and must be replaced if businesses wish to keep pace with the betterment in general conditions."

NEW KRON REPRESENTATIVES.

The Kron Co., Bridgeport, Conn., manufacturers of industrial automatic scales, have appointed the following distributors to handle their complete line of equipment; D. W. Lawler, 1911 Rutherford ave., Louisville, Ky.; L. G. Hardin, P. O. box 271, Alexandria, La.; W. B. McCauley, 15 West Franklin st., Baltimore, Md.



PLACING PACKAGE ON STUFFING HORN.



REMOVING PERFORATED BAND.



LIFTING OFF PASTEBOARD BOX.

December 2, 1933.

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, grass	\$ 4.30@ 4.50
Cows, common to medium	2.00@ 2.75
Bulls, common to medium	2.25@ 3.50

LIVE CALVES.

Vealers, good to choice	\$ 6.25@ 7.50
Vealers, medium	5.00@ 6.00
Vealers, common	3.00@ 4.50

LIVE LAMBS.

Lambs, good to choice	\$ 7.25@ 7.75
Lambs, medium	6.00@ 7.00
Ewes	1.00@ 3.00

LIVE HOGS.

Hogs, 170-190 lbs.	@ \$4.50
Hogs, 245 lbs.	6.00 @ 4.65
Hogs, heavy	6.00 @ 4.40

DRESSED HOGS.

Hogs, 90-140 lbs., good to choice	\$ 7.25@ 7.50
-----------------------------------	---------------

DRESSED BEEF.

Choice, native, heavy	9 @ 11
Choice, native, light	10 @ 11
Native, common to fair	8 @ 9

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	9 @ 10
Native choice yearlings, 440@600 lbs.	9 @ 10 1/4
Good to choice heifers	8 @ 9
Good to choice cows	8 @ 9
Common to fair cows	5 @ 6
Fresh bologna bulls	5 @ 6

BEEF CUTS.

	Western.	City.
No. 1 ribs	.14 @ 15	.14 @ 16
No. 2 ribs	.13 @ 14	.12 @ 14
No. 3 ribs	.10 @ 12	.11 @ 12
No. 1 loins	.16 @ 20	.20 @ 22
No. 2 loins	.14 @ 15	.16 @ 18
No. 3 loins	.10 @ 12	.12 @ 14
No. 1 hind & ribs	.10 @ 13	.10 @ 14
No. 2 hind & ribs	.09 @ 10	.09 @ 11
No. 1 rounds	.09 @ 10	.09 @ 10
No. 2 rounds	.08 @ 8 1/2	.08 @ 9
No. 3 rounds	.07 @ 7 1/2	.07 @ 8
No. 1 chuck	.08 @ 9	.09 @ 10
No. 2 chuck	.07 @ 7 1/2	.08 @ 9
No. 3 chuck	.06 @ 6 1/2	.07 @ 8
Bologna	.55 @ 6	.6 @ 7
Bologna, avg.	.22 @ 23	
Bolls, fresh	.17 @ 18	
Tenderloins, 4@6 lbs. avg.	.50 @ 60	
Tenderloins, 5@6 lbs. avg.	.50 @ 60	
Shoulder clods	.11 @ 12	

DRESSED VEAL.

Good	9 @ 10
Medium	7 @ 8
Common	5 @ 6

DRESSED SHEEP AND LAMBS.

Lambs, prime to choice	.13 @ 14
Lambs, good	12 1/2 @ 13 1/2
Lambs, medium	11 1/2 @ 12
Sheep, good	7 @ 8

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs.	9 @ 10
Pork tenderloins, fresh	.23 @ 24
Pork tenderloins, frozen	.23 @ 20
Shoulders, Western, 10@12 lbs. avg.	.7 @ 8
Butts, boneless, Western	.9 @ 10
Butts, regular, Western	.8 @ 8 1/2
Hams, Western, fresh, 10@12 lbs. avg.	.11 @ 12
Picnic hams, Western, fresh, 6@8 lbs. average	.8 @ 9
Pork trimmings, extra lean	.10 @ 11
Pork trimmings, regular 50% lean	.6 @ 7
Spareribs	.7 @ 8

SMOKED MEATS.

Hams, 8@12 lbs. avg.	.14 @ 15
Hams, 10@12 lbs. avg.	.14 @ 15
Hams, 12@14 lbs. avg.	.14 @ 15
Picnic, 4@6 lbs. avg.	.10 @ 11
Picnic, 6@8 lbs. avg.	.10 @ 11
City pickled bellies, 8@10 lbs. avg.	.11 1/4 @ 13 1/4
Bacon, boneless, Western	.16 @ 17
Bacon, boneless, city	.15 @ 16
Roulottes, 8@10 lbs. avg.	.13 @ 14
Beef tongue, light	.22 @ 25
Beef tongue, heavy	.24 @ 26

THE NATIONAL PROVISIONER

December 2, 1933.

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, grass	\$ 4.30@ 4.50
Cows, common to medium	2.00@ 2.75
Bulls, common to medium	2.25@ 3.50

LIVE CALVES.

Vealers, good to choice	\$ 6.25@ 7.50
Vealers, medium	5.00@ 6.00
Vealers, common	3.00@ 4.50

LIVE LAMBS.

Lambs, good to choice	\$ 7.25@ 7.75
Lambs, medium	6.00@ 7.00
Ewes	1.00@ 3.00

LIVE HOGS.

Hogs, 170-190 lbs.	@ \$4.50
Hogs, 245 lbs.	6.00 @ 4.65
Hogs, heavy	6.00 @ 4.40

DRESSED HOGS.

Hogs, 90-140 lbs., good to choice	\$ 7.25@ 7.50
-----------------------------------	---------------

DRESSED BEEF.

Choice, native, heavy	9 @ 11
Choice, native, light	10 @ 11
Native, common to fair	8 @ 9

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	9 @ 10
Native choice yearlings, 440@600 lbs.	9 @ 10 1/4
Good to choice heifers	8 @ 9
Good to choice cows	8 @ 9
Common to fair cows	5 @ 6
Fresh bologna bulls	5 @ 6

BEEF CUTS.

	Western.	City.
No. 1 ribs	.14 @ 15	.14 @ 16
No. 2 ribs	.13 @ 14	.12 @ 14
No. 3 ribs	.10 @ 12	.11 @ 12
No. 1 loins	.16 @ 20	.20 @ 22
No. 2 loins	.14 @ 15	.16 @ 18
No. 3 loins	.10 @ 12	.12 @ 14
No. 1 hind & ribs	.10 @ 13	.10 @ 14
No. 2 hind & ribs	.09 @ 10	.09 @ 11
No. 1 rounds	.09 @ 10	.09 @ 10
No. 2 rounds	.08 @ 8 1/2	.08 @ 9
No. 3 rounds	.07 @ 7 1/2	.07 @ 8
No. 1 chuck	.08 @ 9	.09 @ 10
No. 2 chuck	.07 @ 7 1/2	.08 @ 9
No. 3 chuck	.06 @ 6 1/2	.07 @ 8
Bologna	.55 @ 6	.6 @ 7
Bologna, avg.	.22 @ 23	
Bolls, fresh	.17 @ 18	
Tenderloins, 4@6 lbs. avg.	.50 @ 60	
Tenderloins, 5@6 lbs. avg.	.50 @ 60	
Shoulder clods	.11 @ 12	

DRESSED VEAL.

Good	9 @ 10
Medium	7 @ 8
Common	5 @ 6

DRESSED SHEEP AND LAMBS.

Lambs, prime to choice	.13 @ 14
Lambs, good	12 1/2 @ 13 1/2
Lambs, medium	11 1/2 @ 12
Sheep, good	7 @ 8

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs.	9 @ 10
Pork tenderloins, fresh	.23 @ 24
Pork tenderloins, frozen	.23 @ 20
Shoulders, Western, 10@12 lbs. avg.	.7 @ 8
Butts, boneless, Western	.9 @ 10
Butts, regular, Western	.8 @ 8 1/2
Hams, Western, fresh, 10@12 lbs. avg.	.11 @ 12
Picnic hams, Western, fresh, 6@8 lbs. average	.8 @ 9
Pork trimmings, extra lean	.10 @ 11
Pork trimmings, regular 50% lean	.6 @ 7
Spareribs	.7 @ 8

SMOKED MEATS.

Hams, 8@12 lbs. avg.	.14 @ 15
Hams, 10@12 lbs. avg.	.14 @ 15
Hams, 12@14 lbs. avg.	.14 @ 15
Picnic, 4@6 lbs. avg.	.10 @ 11
Picnic, 6@8 lbs. avg.	.10 @ 11
City pickled bellies, 8@10 lbs. avg.	.11 1/4 @ 13 1/4
Bacon, boneless, Western	.16 @ 17
Bacon, boneless, city	.15 @ 16
Roulottes, 8@10 lbs. avg.	.13 @ 14
Beef tongue, light	.22 @ 25
Beef tongue, heavy	.24 @ 26

FANCY MEATS.

BUTCHERS' FAT.

GREEN CALFSKINS.

BUTTER.

BUTCHERS' FAT.

EGGS.

GREEN CALFSKINS.

BUTTER.

EGGS.

December 2, 1933.

BRECHT
HOG BEEF SHEEP
CASINGS

The Brecht Corporation
 New York
 Buenos Aires
 Hamburg

SAYER & COMPANY, INC.
 Successors to WOLF, SAYER & HELLER, INC.
SAUSAGE CASINGS
 208 Moore St., Brooklyn, N. Y.
 Phone—Pulaski 3260

HARRY LEVI & CO.
Importers and Exporters of
Sausage Casings
 723 West Lake Street Chicago

OPPENHEIMER CASING CO.
Importers and Exporters of
SAUSAGE CASINGS •
 CHICAGO, U. S. A.
 New York, London, Hamburg, Sydney
 Toronto, Wellington, Buenos Aires, Tientsin

Hammett & Matanle, Ltd.
CASING IMPORTERS
 23 and 24 ST. JOHN'S LANE
 London, E.C.1
 Correspondence Invited

The Cudahy Packing Co.
Importers and Exporters of
Selected Sausage Casings
 221 North LaSalle Street Chicago, U. S. A.

GEO. H. JACKLE
Broker
 Tankage, Blood, Bones, Cracklings, Bonemeal,
 Hoof and Horn Meal
 Chrysler Bldg., 405 Lexington Ave., New York City



Just imagine! Now you can

enjoy the luxury and comfort of the smart new Hotel Lexington for as little as \$3 a day ...\$4 a day for two persons. And Lexington restaurant prices are equally thrifty...breakfast in the Main Dining Room is only 35c, luncheon 65c, dinner with dancing, \$1.00.

HOTEL LEXINGTON

48TH STREET AT LEXINGTON AVENUE • NEW YORK
 Directed by Ralph Hitz • Chas. E. Rochester, Manager

Book-Cadillac, Detroit, and Van Cleve, Dayton, also under Ralph Hitz Direction

PATENT *Sewed Casings*

Manufactured Under Sol May Methods

by the Pioneers
 of Sewed Sausage Casings

PATENT Casing Company
 617-23 West 24th Place Chicago, Illinois

- Hog Bungs
- Hog Bung Ends
- Beef Middles
- Rounds
- Bladders

A COMPLETE VOLUME

of 26 issues of The National Provisioner can be easily kept for future reference to an item of trade information or some valuable trade statistics by putting them in our

MULTIPLE BINDER

It's as simple as filing letters in an ordinary file and looks like a regular bound book. The cover is of cloth board; the name is stamped in gold. The Binder makes a substantially-bound volume that will be a valuable part of your office equipment.

We want every subscriber of The National Provisioner to keep their copies from becoming lost or mutilated and are therefore offering this Binder at cost. Send your name and address with \$1.50 and we will send the Binder, all charges prepaid.

THE NATIONAL PROVISIONER
 407 S. Dearborn St., Chicago, Ill.

December 2, 1933.

CLASSIFIED ADVERTISEMENTS

Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

Position Wanted

Plant or Branch Manager

15 years experience operating branch houses West, North, East, New England. Sales promotion work, sausage manufacturing, smoked meat department, curing experience; full fresh meat and beef, veal, lamb experience. References. Now manage large New England full-line house. Age, 34. Last 12 years with large national operator. W-440, The National Provisioner, 300 Madison Av., New York City.

Plant Manager

Plant manager available December 1. Practical, large or small plant. Thoroughly conversant with all departments. Location of plant immaterial. Experience 20 years. W-437, The National Provisioner, 300 Madison Ave., New York City.

Sausage Foreman

Sausage expert with knowledge of all products, including specialties, is available. Knows costs and can make quality product from any materials. Experienced in latest cures and methods.

W-420,

THE NATIONAL PROVISIONER,
407 S. Dearborn St., Chicago, Ill.

Your Sausage Troubles

Do you have trouble with your sausage and meat specialties? Cure? Seasoning? Shrinkage? Color? Smoking troubles? Keeping qualities? I can solve your difficulties for you. Write W-200, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Position Wanted

Hog Buyer

Hog order buyer with many years' experience wishes connection with packer to purchase supply at considerable savings under regular market prices. Or will buy on salary. Location no object, but Chicago preferred. W-438, The National Provisioner, 407 S. Dearborn St., Chicago.

Miscellaneous

Hamburg Sales Representation

I will sell all kinds of casings through the Hamburg market and would like to represent you. Write Paul Wilhelm, Sternstrasse 49, Hamburg 6, Germany.

SELL or BUY

LOCATE a JOB

FILL an OPENING

All can be accomplished
through the classified columns of

THE NATIONAL PROVISIONER

No matter what your message is, it will reach the entire packing industry in this section. There's a buyer for every seller. There's a man for every job. All you need do is make certain that your wants come to the attention of enough people. Send in your classified ad today.

Equipment Wanted

Head Cheese Cutter

Wanted, one used head cheese cutter, either hand power or motor driven. W-436, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Lard Roll

Wanted, used 4x9 lard roll, Allbright-Nell preferred. State price, age and condition. W-439, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Equipment for Sale

Rendering Equipment

For sale, Recessed Filter Presses, all sizes; Lard Rolls; Dopp Jacketed Kettles; Hammer Mills; Disintegrators; Melters; Cookers; Mixers; Ice Machines; Boilers; Pumps; etc. Send for latest bulletin. What machinery have you for sale?

CONSOLIDATED PRODUCTS CO., INC.
14-19 Park Row, New York City.

Packinghouse Machinery

For sale, reconditioned machinery of every description from single machine to machinery for complete packing plant. Guaranteed in A-1 condition. Write Menges, Mange, Inc., 1515 N. Grand Blvd., St. Louis, Mo.

Fat Back Skinner

For sale, one good usable fat back Skinner, belt drive. Price \$65.00 F.O.B. Wilmington, Del. Will send on trial six months to pay. Apply Wilmington Provision Co., Wilmington, Delaware.

Read

THE NATIONAL PROVISIONER
regularly. It will pay you
BIG DIVIDENDS.

UNITED DRESSED BEEF COMPANY J. J. HARRINGTON & COMPANY City Dressed Beef, Lamb and Veal, Poultry

Oleo Oils
Stearine
Tallow

Stock Foods
Calf Heads
Cracklings

Pulled Wool
Pickled Skins
Packer Hides

Calf Skins
Horns
Cattle Switches

43rd & 44th Streets
First Ave. and East River

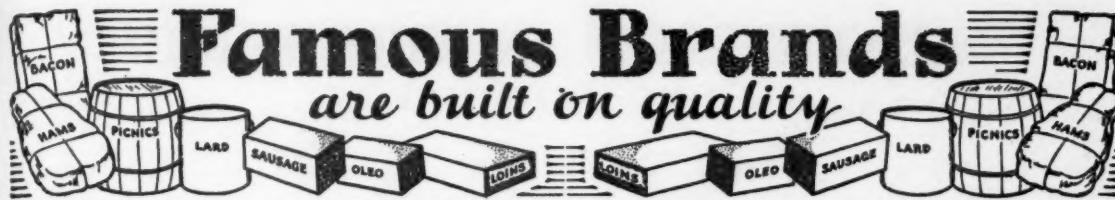
Selected Beef and Sheep Casings
NEW YORK CITY

Telephone
Murray Hill 4-2908

December 2, 1933.

THE NATIONAL PROVISIONER

51



HORMEL GOOD FOOD

Main Office and Packing Plant at Austin, Minnesota

EASTER BRAND

Meat Food Products

The Danahy Packing Co.

Buffalo, N. Y.



Philadelphia Scrapple a Specialty

John J. Felin & Co., Inc.

4142-60 Germantown Ave., Philadelphia, Pa.

New York Branch: 407-409 West 13th Street

Hams
Bacon
Lard
Delicatessen

Pittsburgh Provision & Packing Co.

BEEF AND PORK PACKERS

Union Stock Yards
PITTSBURGH, PA.

Oleo Oils, Oleo Stearine, Tallow, Greases, Beef Casings, Fertilizers, etc.

Crescent Brand Hams, Lard, Breakfast Bacon All Our Products are U. S. Government Inspected

THE CELEBRATED BRAND IRISH HAMS AND BREAKFAST BACON



14 Plants
Strategically Located

HONEY BRAND

Hams - Bacon

Spiced Ham

Luncheon Meat

Pork

Beef

Veal

Lamb

Sausage Specialties

Hygrade Food Products Corporation

3830 S. Morgan St., Chicago, Ill.

ADVERTISERS IN THIS ISSUE

Advance Foundry Co.....	6	Halsted, E. S. & Co., Inc.....	14	Packers Commission Co.....	40
Albany Packing Co., The.....	52	Ham Boiler Corporation.....	4	Patent Casing Co.....	49
Allbright-Nell Co.....	Third Cover	Hammatt & Matanle, Ltd.....	49	Pittsburgh Piping & Equipment Co.....	41
Aluminum Cooking Utensil Co.....	7	Henschien, H. Peter.....	41	Pittsburgh Provision & Packing Co.....	51
American Cooperage Co.....	14	Hormel, Geo. A. & Co.....	51		
American Soya Products Corp. First Cover		Hotel Lexington.....	49		
Arbogast & Bastian Co.....	52	Hottmann Machine Co.....	12		
Armour and Company.....	16	Hubbard, J. W. Co.....	6	Randall, R. T. & Co.....	8
Armstrong Machine Works.....	6	Hunter Packing Co.....	54	Rath Packing Co., The.....	54
		Hygrade Food Products Corporation.....	51	Rogers, F. C., Inc.....	41
Backus, A., Jr., & Sons.....	14				
Bemis Bro. Bag Co.....	12	Industrial Chemical Sales Co., Inc....	14	Sayer & Co., Inc.....	49
Best & Donovan.....	4	International Harvester Co.....	13	Schluderberg, Wm.-T. J. Kurde Co.....	53
Bott Bros. Mfg. Co.....	14			Smith's Sons Co., John E....Second Cover	
Brecht Corporation, The.....	49			Sparks, H. L. & Co.....	36
Bristol Company	10	Jackie, Geo. H.....	49	Specialty Mfrs. Sales Co.....	10
Callahan, A. P. & Co.....	42	Kahn's Sons Co., E.....	54	Standard Pressed Steel Co.....	12
Calvert Machine Co.....	8	Kalamazoo Vegetable Parchment Co.....	11	Stange, Wm. J., Co.....	10
Columbus Packing Co., The.....	53	Kennett-Murray	37	Stedman's Fdy. & Mch. Works.....	30
Consolidated Dressed Beef Co.....	64	Kingan & Co.....	54	Superior Packing Co.....	53
Continental Can Co.....	3	Krey Packing Co.....	54	Swift & Company.....Fourth Cover	
Cudahy Packing Co., Inc.....	49			Theurer-Norton Provision Co.....	53
Danahy Packing Co.....	51	Levi, Harry & Co.....	49		
Diamond Crystal Salt Co.....	15	Link-Belt Co.	5	United Dressed Beef Co.....	50
Dold, Jacob, Packing Co.....	54				
Drehmann Paving & Constr. Co.....	10				
Dunning & Boschart Press Co.....	30				
Durr Packing Co., C. A.....	53				
Felin, John J., & Co.....	51				
Frick Co.	27				
Graybill & Stephenson.....	36				
Griffith Laboratories	8				
		Oppenheimer Casing Co.....	49		

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of an occasional change or omission in the preparation of this index.

WESTON TRUCKING & FORWARDING CO., Inc.

Specializing in the Distribution of Packing-house Products in the Metropolitan Area.

Refrigerated Service

15-19 Brook St.

Jersey City, N. J.

"Partridge"

PORK PRODUCTS—SINCE 1876

The H. H. MEYER PACKING CO.

Cincinnati, Ohio

Arbogast & Bastian Company

MEAT PACKERS and PROVISION DEALERS

WHOLESALE SLAUGHTERERS OF

CATTLE, HOGS, SHEEP AND CALVES

U. S. GOVERNMENT INSPECTION

ALLENTEW, PA.

Wilmington Provision Company

TOWER BRAND MEATS

Slaughterers of Cattle, Hogs,
Lambs and Calves

U. S. GOVERNMENT INSPECTION

WILMINGTON

DELAWARE



ALBANY PACKING CO., INC.
ALBANY, N.Y.



Liberty
Bell Brand

Hams—Bacon—Sausages—Lard—Scrapple
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

CARLOT SHIPPERS

Straight and mixed cars

PORK

BEEF

LAMB

MUTTON

VEAL

KINGAN & Co.

PORK and BEEF PACKERS

Producers of the Celebrated
"RELIABLE" Brand

HAMS

BACON

LARD

Main Plant INDIANAPOLIS, INDIANA

Branches at

New York, N. Y. Richmond, Va.
Syracuse, N. Y. Atlanta, Ga.
Jacksonville, Fla. Philadelphia, Pa.
Tampa, Fla. Harrisburg, Pa.
Norfolk, Va. Pittsburgh, Pa.

Baltimore, Md.
Washington, D. C.
Boston, Mass.
San Francisco
Binghamton, N. Y.

THE E. KAHN'S SONS Co.

CINCINNATI, O.

"AMERICAN BEAUTY" HAMS and BACON

Straight and Mixed Cars of Beef,
Veal, Lamb and Provisions

Represented by

NEW YORK	PHILADELPHIA	WASHINGTON	BOSTON
H. L. Woodruff	W. C. Ford	J. A. Hogan	P. G. Gray Co.
406 W. 14th St.	38 M. Delaware Av.	631 Penn. Av., N.W.	148 State St.

Hunter Packing Company

East St. Louis, Illinois



*Straight and Mixed Cars
of Beef and Provisions*

NEW YORK OFFICE
410 W. 14th Street

REPRESENTATIVES:
Wm. G. Joyce, Boston
F. C. Rogers, Philadelphia

Krey's

St. Louis

Shippers of Straight and Mixed Cars
Pork — Beef — Sausage — Provisions

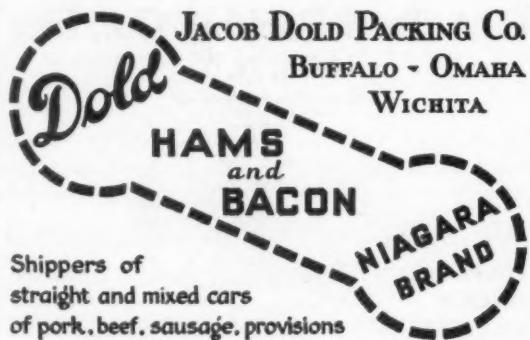
HAMS and BACON

"Deliciously Mild"

New York Office—410 W. 14th Street

REPRESENTATIVES

D. A. Bell, Boston H. D. Amiss { Washington, D. C.
O. L. Roeder, Philadelphia H. D. Amiss { Baltimore, Md.



The RATH PACKING CO.

Pork and Beef Packers

BLACKHAWK HAMS and BACON
Straight and Mixed Cars of
Packing House Products

Waterloo, Iowa

Consolidated Dressed Beef Co.

Gray's Ferry Ave.
and 36th St. Philadelphia

CAR LOTS SHIPPED TO ANY PART OF THE U. S.

We invite New York and New Jersey butchers to visit us. Philadelphia is only two hours from New York

1933.

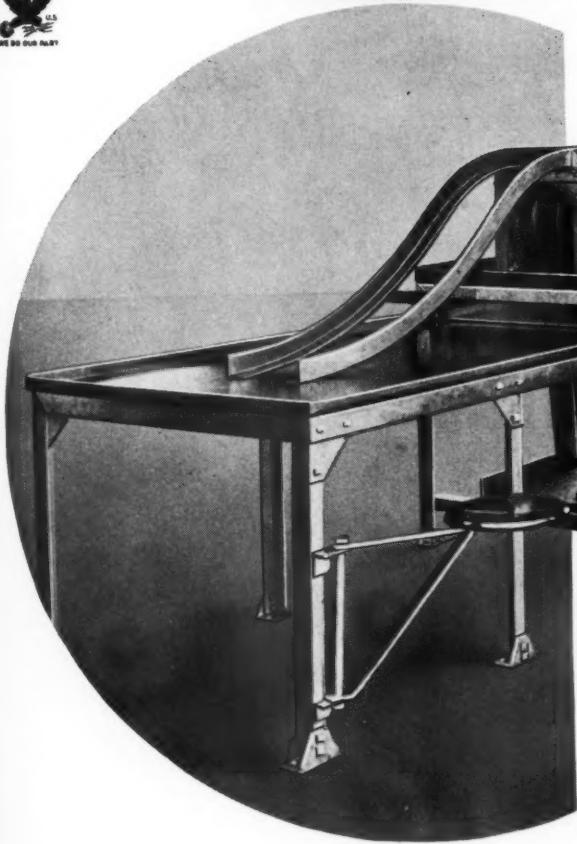
ANCO



BACON CONVEYING TABLES

are designed by ANCO Engineers to meet every special requirement of the packer. The Tables shown in this advertisement are only two of the many types of Bacon Handling Conveyors we have made. The speed of these Conveyors is synchronized with the speed of the Bacon Slicer to help facilitate the "lapping" of the slices, ready for packing. We recommend the ANCO No. 570 Bacon Slicer for high speed production and uniform perfect slicing. This Slicer is shown at the end of the steel belt Conveyor in the upper illustration. What are your bacon slicing troubles? Why not let ANCO help you plan the most modern bacon slicing department?

Write us today.



Non-corrosive metals used in the most modern construction of ANCO Bacon Conveying Tables assure easy cleaning and eliminate replacement costs.

THE ALLBRIGHT-NELL CO.

5323 So. Western Blvd. CHICAGO, ILL.

Eastern Office:
117 Liberty Street
New York, N. Y.

Western Office:
111 Sutter Street
San Francisco, Calif.

They're Swift's Selected



Ample stocks of raw materials enable us to select bladders that conform to rigid quality standards.

Salted or dried, as you prefer. Graded small, medium, and large. Perfect for minced ham (square, flat, or round style) and Mortadella Sausage.

Inquire of the local Swift & Company branch house or representative. Our prices are reasonable.

Swift & Company
U.S.A.

ed

raw ma-
o select
form to
ds.

as you
small, me-
perfect for
e, flat, or
ortadella

e local
branch
ive. Our
e.

pany